

HARVESTED: AUGUST 20/21 (G) SEPTEMBER 25/26(M)

BRIX AVG:

20.8 (M) 23.5 (G)

BLEND:

55% GRENACHE 45% MOURVEDRE

AGING:

STAINLESS STEEL TANKS

ACIDITY: 6.9 g/L **p H**: 3.35

ALCOHOL: 13.5 %

BOTTLED:

3/11/16

CASES PRODUCED:

1,150

2015 ROSÉ

VINTAGE: : 2015 was the fourth consecutive drought year. The summer featured several hot days with low overnight temperatures. The harvest began August 20, yielding expressive fruit aromas and flavors with solid acidity. We make our Rosé from certain vineyard blocks of Grenache and Mourvèdre that show more forward fruit and lower tannins than those blocks used for our red. We harvest these blocks earlier, specifically for Rosé, usually between 21.5 and 23 brix. By harvesting earlier we can produce a more classic-style Rosé, which is naturally lower in alcohol and has higher acidity, which is really apparent in this 2015 vintage.

WINEMAKING: In 2015, we made the Rosé by lightly crushing Grenache and Mourvèdre grapes directly to the press. In order to make a Provençal-style Rosé that is not dark-hued or tannic, we limit skin contact to a couple of hours. The wine is fermented completely dry, and kept in a stainless steel tank until bottled. Mourvèdre is a key component to making this a complex Rosé because of its texture, body, and the savory note it adds to the wine. The 2015 Rosé contains 45% Mourvedre.

STYLE/DESCRIPTION: If you've been to the South of France, then you already know what this wine is all about. A floral and fruity nose leads to a textured, full-bodied wine that can handle a much wider variety of foods than your average white wine. Our 2015 Rosé includes a higher amount of Mourvèdre than any previous vintage, which evokes similarities with the world's best Rosés from Bandol. What's not to like about Provençal-style Rosé?