



2017 Rosé

Reminiscent of the previous vintage, the 2017 Rosé has an inviting salmon color. With a blend of 75% Grenache and 25% Syrah, this wine was picked with Rosé in mind and harvested in the middle of September at 22.5 Brix. The fruit was gently pressed using a Champagne cycle to limit color extraction. The wine was then inoculated using a selected yeast strain to enhance the freshness and varietal typicity and was barrel fermented in a combination of stainless steel and neutral barrels. Aged 7 months on lees to enhance the mid palate and bottled early to retain freshness.

Pale salmon in color, and delicately fruity. Ripe strawberry, rose water, white peach and subtle hints of grapefruit on the nose and palate. Lovely and bright with harmonized acidity that leaves your palate refreshed and your hands reaching to pour another glass. The perfect wine for entertaining!

Appellation:	Paso Robles
Varietal:	75% Grenache, 25% Syrah
Harvest:	September 18, 2017
Alcohol:	13.5%
pH:	3.47
T.A.	.54g / 100mL
Bottling:	March 23, 2018
MSRP:	\$24