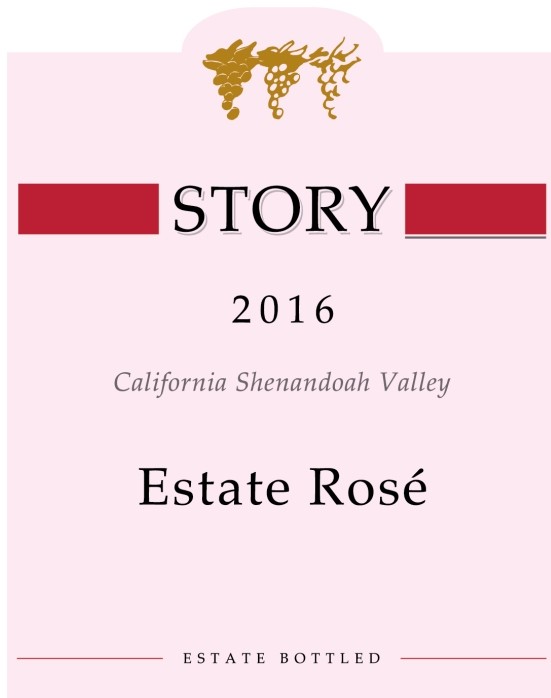




## 2016 ESTATE ROSE



### WINE STATISTICS

- Harvest: Aug. 31 – Sept. 12, 2016
- Brix: 24.5°
- pH: 3.34
- TA: 0.57 g/100ml
- Alcohol: 14.5%
- Bottled: February 11, 2017
- Released: June, 2017
- Residual Sugar (RS): 1.4%

### OVERVIEW

We employ a *saigné* process on nearly all our red wines. This process bleeds a small portion of juice from freshly crushed red wine grapes to help concentrate the remaining must. The juice removed is combined and fermented to produce this multi-varietal rosé style wine that is slightly heavier and more fruit laden than most rosé wines.

### VINEYARDS

Our Estate Rosé is comprised of five different varietals we grow on the property: Zinfandel, Barbera, Sangiovese, Primitivo, and Mission. Since this wine uses our premium estate grapes, it is primarily comprised of grapes that come from vines that average in age 50+ years. This includes Picnic Hill, Creekside, Alitia, and Quartz zinfandels, our 120-year old Mission vines, as well as Primitivo and Sangiovese.

### TASTE

Aromas of strawberries, mint and rose petals greet the nose. The taste is akin to a bowl of fruit salad – berries, grapes, melon and mint, accompanied by delicate balance of acid and a touch of sweetness. A broad mouth feel paired with lingering acid make this wine both enjoyable alone or with food.