

HIGH VALLEY *Vineyard*



VINTAGE 2018 ROSE'

Located in the Coastal Ranges of northeastern Lake County, the High Valley AVA rises between 1,600 and 3,000 feet in elevation, providing our finest mountain fruit.

VINTAGE 2018

2018 was the longest vintage ever! Our first grapes came in on August 21st and our last grapes came in November 16th. However, slow and steady wins the race. A long, mild temperature vintage always makes for the greatest wine, because the grapes can slowly ripen. We call it hang time. We haven't seen wines this dense and concentrated in a few vintages.

BARREL AGING AND WINEMAKING

Separately we brought in Grenache, Syrah, Cinsault and Mourvèdre from our High Valley Vineyard. Using a process known as Saignée, we bled off 12% juice from each lot. We then fermented at cooler temperatures (13°C/55°F) to capture the delicate floral aromas and abundant fruit flavor of this Rose'. The Cinsault is a new addition for 2017. It is the first crop from our 'mother vine' Cinsault block, planted in the 1890's.

Alcohol 13.8%, Total Acidity 0.64, pH 3.37 **SRP \$27**

"Our High Valley Rose' has bright aromas of raspberry, strawberry, and hints of lime. Perfect pairing with Mediterranean dishes and good friends any time of the year."

- Joy Merrilees, Director of Winemaking and Production