

## 2015 à la carte Rosé | *California*

**Vineyards-** This sultry blend of Sangiovese, Montepulciano and Dolcetto are exclusively sourced from Foxhill Vineyard of Mendocino County. The vineyard is located on a wide shelf nestled in the foothills of the Mayacamas. The soil is gravelly loam, with South-West exposure promoting an abundance of sun and little water.

**Vintage-** The 2015 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes, resulting in exceptional quality. 2015 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.



**Fermentation-** The juice was cold settled long enough for the heavier solids to drop, then racked to a stainless steel tank. A proprietary strain of yeast meant for cold fermentation was added and the ferment was allowed to reach 10 B at 55F. At that point we mixed the tank to suspend the yeast and barreled the fermenting wine down to neutral oak barrels. The wine was then stirred weekly through primary fermentation and élevage to enhance texture. This was done until a month before bottling for settling purposes.

**Harvest Date:** September 11<sup>th</sup>- 28<sup>th</sup>, 2015

**Winemakers:** Dan Fitzgerald

**Assistant Winemaker:** Nicole Michael

**Yeast:** Indigenous

**Cooperage & Aging:** Aged for 6 months in neutral Red barrels.

**Bottling:** February 2016

**Production:** 224 cases

**Sensory Notes:** Watermelon pink in the glass, the aromas hail from the smells of sun-baked vineyard slopes. Wild sage, dry grasses and ripe berries greet the nose. The first sip is well structured, even firm and wants for some fatty charcuterie or piece of nutty cheese. Flavors of pomegranate seed, anise and orange zest meld together in a finish both refreshing and long. This wine is beautifully rustic with the patina of a bygone elegance.

### Final Technical Information:

---

**pH:** 3.42      **TA:** .67 g/100ml      **Alc:** 12.8%

**Available Formats:** 750ml

**Suggested Retail Price:** \$15.00

**Varietals-** Montepulciano 60%  
Sangiovese 20%  
Dolcetto 20%