

2016 à la carte Rosé | *California*

Vineyards- The 2016 à la carte Rosé is a blend of three of our favorite varieties. The Sangiovese and Montepulciano hail from Foxhill Vineyard of Mendocino County. The Sagrantino is from Enos Vineyard in Dry Creek Valley. The vineyards are both located on a wide shelf in the Mayacama Mountains foothills. The soils are a gravelly loam, with South-West exposures so lots of sun and not much water!

Vintage- The 2016 vintage offered excellent growing conditions. A mild winter and spring compounded with gentle rainfall contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality.



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 18th- October 8th, 2016

Winemakers: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Yeast: Indigenous

Cooperage & Aging: Aged for 2 months in neutral red barrels.

Bottling: December 2016

Production: 241 cases

Sensory Notes: Bright, electric pink in the glass, the nose is full of ripe watermelon, sage and cardamom. The first sip is well structured, flavors of pomegranate seed, dried red fruits and citrus zest meld together in a finish that is both refreshing and lengthy.

Final Technical Information:

pH: 3.35 **TA:** .69 g/100ml **Alc:** 13.3%

Available Formats: 750ml

Suggested Retail Price: \$15.00

Varietals- Sangiovese 60%
Montepulciano 30%
Sagrantino 10%