

2011 SONOMA VALLEY ROSE DE CARIGNANE

VARIETAL 100% Carignane

VINEYARD Mathis Vineyard covers a 7.5 acre plot, situated

in the hills above the town of Sonoma, on a warm, south-facing slope. The soils are volcanic in origin, low vigor, with underlying rhyolitic rock. The nearby San Francisco Bay, visible from the vineyard, provides a cooling influence and allows for extended hang time at harvest. The vineyard consists of a field blend of Grenache,

Petite Sirah, Carignane and Alicante Bouschet.

FERMENTATION Crushed and pressed directly (minimal skin

contact time for delicate extraction). Fermented

cold utilizing native yeasts for 22 days.

AGING Six months in a small stainless steel tank

pH 3.44

HARVEST DATE October 27, 2011

TA 5.7 grams per liter

ALCOHOL 13.0%

RESIDUAL SUGAR 0.15% (Dry)

PRODUCTION 82 cases

TASTING NOTES A lovely fresh, dry rosé made in the classic Provençal style with pale salmon

coloring and low phenolic extraction. Aromas of strawberries and melon coupled with a soft, bright texture make it gulpably delicious. It pairs well with lighter summer fare, grilled meats, and also pairs fabulously with spicier foods.

You'll love it!

