



# Delphine Rosé

## 2021



### APPELLATION

Twenty Mile Bench

### ALCOHOL

13.0%

### VARIETAL/CLONE

Cabernet Franc

### BRIX AT HARVEST

21.4

### RESIDUAL SUGAR

4.0 g/L

### TOTAL ACIDITY

5.37 g/L

**WINEMAKING:** 6-hour skin maceration, fermented using select yeast. Complete malolactic fermentation.

### VINTAGE NOTES

The mild winter leading up to the growing season of 2021 marked a flawless beginning to the year. Minimal resulting winter damage and thus strong vines, positioned the region for a large and balanced crop. The warm weather arrived early with vines developing ahead of schedule. A few precarious late spring frosts were distressing, but the effects were minimized by careful monitoring and intervention with our frost protection equipment. The season was humid and cool with above average rainfall, which continued and intensified into harvest. Careful weather monitoring, intense repeated sorting, and rigorous QC procedures in both the vineyard and the crush pad ensured the wet and challenging season still produced wines of great character and quality. The wines of 2021 are fragrant, bright, and fresh.