

NAPA VALLEY

This fruity Rosè is the perfect wine to enjoy with an outdoor picnic at our summer concerts. Its refreshing, dry style reminds us of the wines of Southern France.

Genevieve Janssens - Director of Winemaking

## • W I N E •

Varietal composition: 45 % Malbec 29 % Cabernet Sauvignon 14% Cabernet Franc 6% Merlot 6% Petit Verdot Flavor descriptors: Mouthwatering strawberry, raspberry and watermelon fruit bursts across the palate in this vibrantly refreshing rosé wine. Made in a dry style, the juicy red fruits invite carefree sipping, perfect for summer picnics and barbecues. Wine analysis:
Total acid: 6.2 g/L
Final pH: 3.14
Residual sugar: 0.52 g/L
Alcohol: 13.5 % by volume

## • V I N T A G E •

Generous winter rains helped alleviate the drought conditions of the past four years, and the 2016 growing season started early. Throughout the summer months, we enjoyed cooler than average daytime highs and cool evenings, providing balancing acidity to our sun-ripened grapes. The near-perfect growing season continued through harvest and our grapes were safely in the cellar as the valley's first significant rainstorm arrived late October. We are grateful for a fifth consecutive vintage of stellar quality Napa Valley wines.

## • VINEYARDS •

Using a majority of fruit from our famed To Kalon vineyard in Oakville, we also blend in fruit from Stags Leap District to produce our juicy rosé wine. To Kalon soils are well-drained, allowing the roots to dig deep. Combined with dry farming, this results in intensely flavorful fruit with a fine mineral character, concentration, and opulence. A special breeze passes through the hills of the renowned Stags Leap District making it slightly cooler at night than other areas in the region. This subtle climate variation and the appellation's famously unique soils of old river sediments and heavy, loamy clay, help provide for the low vigor vines and full flavored yet elegantly balanced wines of this District's famed three square miles.

Appellation: Napa Valley 100% Napa Valley: 82% To Kalon Vineyard in Oakville, 16% Stag's Leap District; 2% Oak Knoll District

## • WINEMAKING •

Our Rosé is made by separating free-run juice from crushed red grapes after about 8 hours of skin contact—just enough to develop a wonderful light-pink color and delicate aromas and flavors. Fermentation in stainless steel tanks retains crispness, and the use of specially selected yeast maximizes the wine's fruit characteristics. This classic style of Rosé does not undergo malolactic fermentation nor does it see any barrel aging. The wine was bottled in April 2017.

CASES PRODUCED: 709