



SIMI

VINT. 2017

Sonoma County DRY ROSÉ

SIMI. SYNONYMOUS WITH SONOMA COUNTY

When Giuseppe and Pietro Simi immigrated to Northern California, they settled in Sonoma County because it reminded them of their native Tuscany where wine had been made for centuries. In 1876, they founded SIMI in Healdsburg, California. Today, we're still making wine from diverse Sonoma County grapes in the same stone cellar built in 1890.

VINEYARDS

Mostly sourced from Alexander Valley (54%), our Dry Rosé primarily comes from our Los Amigos estate vineyard. Los Amigos is a classic, valley floor vineyard possessing sandy loam soils that are ideal for growing Bordeaux varietals. The varied soil types in this vineyard produce different flavor profiles among the vines and the wines that express the best characteristics of Alexander Valley's eastern benchlands—velvety texture and bright, luscious flavors.

VINTAGE 2017

2017 was a great growing season. A mild spring with light rains and good weather at the early flowering set up an extended growing/ripening season. Moderate to warm daytime temperatures of 88–95° F with cool nights and foggy mornings allowed for great, slow ripening, giving full fruit expression and maintaining a brilliant minerality. We harvested the fruit primarily by hand, starting August 31 and ending October 25. Brix levels ranged from 20.3 to 24.4 degrees.

WINEMAKING

With our 2017 Dry Rosé, we combined both the press and saignée methods. 66% of the fruit went direct to press, while the other 34% underwent the saignée method where the fruit was bled in tanks for 8–12 hours of skin contact to ensure vibrant, beautiful color. We then fermented and aged all the wine in stainless steel to maintain the delicate aromas and flavors we desired. While this Rosé is predominantly made from Cabernet Sauvignon (64%), we blended in 21% Merlot for softness, 6% Malbec to spice things up a bit, 5% Syrah, 2% Zinfandel, and 2% Graciano for structure.

WINEMAKER NOTES

This Dry Rosé is a tribute to the Simi family's matriarch, Isabelle, who had a passion for growing roses. The color is lit from within, a vivid coral pink. On the nose, find ripe strawberry, watermelon, tangerine, and a hint of white flower. These enticing aromas set the stage for the palate of fresh strawberry, red cherry, citrus, and melon. This Rosé is forward and focused with bright acidity, a nice body and structure, and a lengthy finish. Crisp and dry, we recommend enjoying this refreshing, versatile wine as an aperitif or paired with a green salad, fresh fruit and feta, or a summer vegetable pizza.

WINEMAKER: Lisa Evich

VINTAGE: 2017

VARIETAL COMPOSITION:

64% Cabernet Sauvignon,
21% Merlot, 6% Malbec, 5% Syrah,
2% Zinfandel, 2% Graciano

APPELLATION: Sonoma County

VINEYARDS: 54% Alexander Valley,
23% Russian River Valley, 18% Dry Creek
Valley, 5% Sonoma Valley

FERMENTATION & AGING:

100% stainless steel

TOTAL ACIDITY: 5.8 g/L

PH: 3.33

RESIDUAL SUGAR: 0.5g/L

ALCOHOL: 13.5%

BOTTLING DATE: January 22, 2018

RELEASE DATE: February 2017

CASES PRODUCED: 14,879