

SONOMA COAST
ROSÉ
SONOMA COUNTY

LABEL ARTIST:
Yellena James



Rosé has the ability to tell a vintage story with uncanny precision, especially when you have all the source material we do. While leading off with cool-climate Pinot Noir as always, this year we chose to show off the color, spice and structure of Syrah to a greater degree than in the past.

The result is a striking and beautiful dark reddish hue, with a nose of watermelon, ruby red grapefruit, white pepper, savory spice and a wonderful mineral note on the finish. The first sip delivers fresh cranberry, rhubarb and hints of ripe apple peel all similar to last year, but the follow-through highlights a seductively round tannin intermingled with crushed rock notes that make it a fascinatingly “serious” wine for rosé.

We rediscover with each new release that good rosé turns out to be the perfect complement to spicy dishes so often difficult to pair – Indian, Thai, Mexican and the like. Then there is ceviché and oysters or pizza and burgers. The list just goes on.

At the risk of redundancy, we repeat that our Rosé is lovely when served well-chilled, yet reveals new layers of personality as it approaches room temp in your glass. So start on the cooler side and then savor awhile as it warms a bit. We hope you enjoy the experience as much as we do!

DRINKING WINDOWS: Prime drinking: summer 2014 through late 2015
Graceful ageability: it’s a rosé – drink ‘em young!

STATS: pH: 3.4 | TA: 6.1 g/L | Alcohol: 14.1%
Bottling: January 17, 2014 | Release: Spring 2014
Cases Produced: 338