



ROSÉ

2019

TECHNICAL DETAILS

CLONE

Davis clone 1 — concentrated flavors

HARVEST DATE

September 19th

AVERAGE BRIX

21.9

ALCOHOL

13.5%

PH / TA AT HARVEST

3.6 / 5.01 g/L

FINAL PH / TA

3.2 / 6.75 g/L

CASES PRODUCED

208

AGING

100% stainless steel for 4 months

ADDITIONAL DETAILS

TASTING NOTES

Aromas of guava, strawberries, and fresh peaches. Citrusy flavors, slightly tart, light bodied with a lively, crisp finish.

ABOUT THE VINEYARD

Santa Margarita Vineyard has a distinctive terroir all to itself. These Syrah vines are grown in an amalgam of soil consisting of river-derived alluvium mixed with volcanic sand on slopes between 9 and 15 percent. Block 47 delivers grapes with rich flavors and intricate aromas.

GROWING SEASON

2019's relatively gentle growing season, the later harvest, and seasonably mild weather provided longer hang time for the grapes on the vine. Under these near perfect conditions, the grapes were allowed to evenly develop rich color and complex flavors.

WINEMAKING

To avoid extracting herbaceous characters while also encouraging fruit intensity, the Syrah grapes were first destemmed and then pressed very lightly. A 24-hour cold settling cleaned the juice up nicely before yeast was added. Fermentation was kept between 48 and 54 degrees Fahrenheit. The 27-day fermentation progressed very slowly, producing rich and fragrant aromatics.