



AMERICAN ROSÉ WINE

Vintage: 2023

Varietals:

- Sauvignon Blanc 37.5%
- Syrah 26.5%
- Pinot Grigio 25%
- Sémillon 10%
- Nebbiolo 1%

Location: California

PROFILE

Syrah is a *vinifera* red grape varietal that goes by many names and is popular the world over. Native to France, this thick skinned and high tannin grape is grown globally. Old World Syrah, from Europe, is grown in France, Italy, Spain, and Greece, while New World Syrah is produced in regions such as Australia, South Africa, the United States, and Chile

Although the profile of Syrah wines will change depending on whether it is Old World or New World, Syrah grapes are known for producing bold and full-bodied red wines. New World Syrah tends to be fruit-forward with strong spice notes, which is why we chose it to be blended with white wines for this rosé.

DETAILS

Bottling Date: 08/29/2024

Case Production: 85

ABV: 13.0

Residual Sugar: 1.0 %

Final TA: 6.8 g/L

pH: 3.34

Free SO₂: 40 ppm

Dry Rosé

Available in 750 mL bottles

WINEMAKING

FERMENTATION

11 days

One ton of Syrah grapes were imported in the Fall of 2024. Upon arrival, clusters were destemmed and crushed before entering maceration tubs where they briefly cold-soaked on the skins for 16 hours. The abbreviated soaking time allowed us to control the level of color and tannins pulled from the skins. After soaking, the must was then transferred to a press where juice was racked off into a stainless steel tank and skins were removed, after which yeast were introduced to begin the fermentation process.

AGING

9 months

A variety of other wines were blended with the Syrah to balance fruit and spice notes as well as to perfect body, tannins, and alcohol, creating a refreshing and balanced rosé.

TASTING NOTES

Aroma

This wine offers subtle and fleeting aromas of rose petal and the green smell of strawberry tops

Taste

This rosé offers predominantly fruity notes of strawberry, cherry, and watermelon. Combined with a noticeable acidity and mild tannins, this wine is crisp and composed!

Serving & Pairing Suggestions

Best served chilled at approximately 45°F. Put down that beer - we recommend this wine with any classic BBQ dish!

TASTING CHART

