



Dry Rosé

Available in 750 mL bottles

AMERICAN ROSÉ WINE

Vintage: 2022

Varietals:

- Syrah 80%
- Sauvignon Blanc 20%

Vineyard: Lodi AVA

Location: Lodi, CA

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. Old World Syrah most often has earthy notes with higher acidity while New World Syrah tends to be fruit-forward with strong spice notes

DETAILS

Bottling Date: 05/31/2023

Case Production: 50

ABV: 13.0

Residual Sugar: 0.8 %

Final TA: 6.4 g/L

pH: 3.47

Free SO₂: 30 ppm

WINEMAKING

FERMENTATION

25 days

One ton of Syrah grapes were imported in the Fall of 2022. 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. Yeast for this Rosé was selected for its ability to bring out ripe fruit characteristics and enhance structure. Fermentation was completed in roughly one month.

AGING

6 months

This wine was aged and conditioned for a short six months prior to bottling in order to preserve aromatics.

TASTING NOTES

Aroma

Dominant aromas of sweet strawberry and blended with hints of rose and stone fruit, particularly apricot.

Taste

A diverse profile of fruit includes strong notes of baked strawberry accompanied by hints of wild blackberry, fig preserves, and an undertone of tart red currant

Serving & Pairing Suggestions

Best served chilled at approximately 45°F. We also recommend allowing this wine to breathe for 15-20 minutes after opening. This wine favors dishes that are bold – we recommend classic BBQ dishes!

TASTING CHART

