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R O S É

N A P A V A L L E Y

This charming Rosé is the perfect wine to enjoy with an outdoor picnic at our summer concerts. Its refreshing, dry style reminds us of the wines of Southern France.

Genevieve Janssens
Director of Winemaking

• W I N E •

Varietal composition:

60% Cabernet Sauvignon
37% Merlot
3% Cabernet Franc

Flavor descriptors:

The bright rose-petal pink color is the enticement to enjoy this fresh and fruity, dry Rosé. Summer strawberry, cherry and citrus blossom aromas and flavors create a generous fruit nose and palate with a refreshing lift.

Wine analysis:

Total acid: 5.6 g/L
Final pH: 3.09
Residual sugar: 0.50 g/L
Alcohol: 13.5% by volume

• V I N T A G E •

The 2013 vintage will be remembered for its very low rainfall and a warm early spring. The summer was warm but not too hot and September and October brought near perfect harvest weather. Harvest was on schedule to be very early but cool August nights lengthened the ripening and harvest began on August 15th, about 10 days earlier than normal. The pace of harvest was steady with virtually no break between early and late varieties. Two brief mid September rains had no serious impact and winemakers were delighted by the quality and quantity of the grapes. Robert Mondavi Winery Vineyard Manager, Matt Ashby remarked that 2013 had “great weather and good yields.”

• V I N E Y A R D S •

*Appellation: 100% Napa Valley
75% Stag's Leap District, 25% Oakville District*

• W I N E M A K I N G •

Our Rosé is made by separating free-run juice from crushed red grapes after about 8 hours of skin contact—just enough for the desired color and delicacy. Fermentation in stainless steel tanks retains crispness, and the use of specially selected yeast maximizes the wine's fruit characteristics. This classic style of Rosé does not undergo malo-lactic fermentation nor does it see any barrel aging. The wine was bottled March, 2014.

C A S E S P R O D U C E D : 2 5 2 C A S E S