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R O S É

N A P A V A L L E Y

This fruity Rosè 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:*

53% Cabernet Franc  
41% Cabernet Sauvignon  
7% Merlot

*Flavor descriptors:*

Our refreshing, dry Rosé is full of vibrant strawberry and cherry fruit, citrus rind and white floral aromas and flavors. A perfect pairing for summer picnics and concerts.

*Wine analysis:*

Total acid: 5.7 g/L  
Final pH: 3.15  
Residual sugar: 0.86 g/L  
Alcohol: 13.5% by volume

• V I N T A G E •

2014 started with worrisome, drought-like conditions, and many feared a parched, dry spring as in 2013. Refreshingly, spring rains came in February and into March providing water for the soils and filling reservoirs. The wine growing season will most be remembered for the August 24<sup>th</sup> Napa earthquake that occurred just as harvest was commencing in the Napa Valley. The vines were not affected and harvest finished early, bringing in beautiful, healthy fruit.

• V I N E Y A R D S •

*Appellation: 100% Napa Valley  
69% To Kalon Vineyard-Oakville, 31% Stag's Leap 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 to develop a wonderful salmon-pink color and delicate aromas and flavors. 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 malolactic fermentation nor does it see any barrel aging. The wine was bottled in April 2015.

C A S E S P R O D U C E D : 8 0 3 C A S E S