



HARVEST OF JOY ROSÉ

N A P A V A L L E Y

This fruity 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:
100% Valdiguié

Flavor descriptors:
The enticing red cherry and rose aromatics in our special bottling of Harvest of Joy Rosé draw you in further with crushed slate and cherry blossoms on the palate. This richer expression of rosé pairs full flavor with lively freshness.

Wine analysis:
Total acid: 5.6 g/L
Final pH: 3.21
Residual sugar: 0.52 g/L
Alcohol: 13.5% by volume

• V I N T A G E •

2015 started warmer and drier than usual, without a drop of rain in January. The dry conditions continued well into April with some early irrigation in the vineyards. A cooler May reduced fruit set and provided the first signs of a lighter crop for the vintage. The harvest brought in fruit at optimal flavor maturity before a series of heat waves hit the valley. Overall, the 2015 harvest is one of the earliest on record. The grapes were harvested on September 4th for this limited edition wine.

• V I N E Y A R D S •

The Valdiguié grape, with roots in southwest France, comes alive in California, taking on a rich juiciness and vibrancy. For long called *Napa Gamay*, the Valdiguié grape and wines were so successful here that plantings were shared with numerous other countries around the world. This historically important grape was used by Robert Mondavi to craft his incredibly popular Gamay Rosé in the 1970s. Our Valdiguié fruit today comes from sun-drenched vineyards in Calistoga where afternoon breezes help retain acidity in the grapes.

Appellation: Napa Valley
100% Calistoga, 100% Napa Valley

• W I N E M A K I N G •

Our limited edition Harvest of Joy Rosé is crafted by whole cluster pressing the grapes after six hours of skin contact in the press—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 March, 2016.

CASES PRODUCED: 180 CASES