

2017

CASHMERE

ROSÉ WINE

CALIFORNIA



VINEYARDS

Our deep, sandy-soil vineyards of Contra Costa supply us with the Zinfandel and Primitivo grapes for this wine. These vineyards benefit from the evening cooling effects of the San Joaquin and Sacramento Rivers which allows the grapes to hold their bright acid character. The combination of extremely well drained sandy soil and low average rainfall create a tonnage-limiting environment that produces grapes with great intensity.

FERMENTATION & AGING

This Rosé is made as a Blanc de Noir, or a “white of a red grape”. The light pink color of the wine comes from the extraction of pigment from the red grape skins. This color pick-up takes place during the gentle de-stemming and pressing of the grapes which happens before fermentation begins. We ferment the juice slowly at cold temperatures to preserve the bright fruit flavors, and stop the fermentation just before the wine is dry.

WINEMAKER NOTES

Enjoy our Rosé with generous aromas of fresh strawberry and floral notes leading to bright flavors of ripe berry, cherry and hints of spring flowers. Refreshing, lively and delicious.

Harvest Date:	August 18
Brix at Harvest:	21.9°
Total Acidity:	5.86g/L
Final pH:	3.51
Residual Sugar:	6.2%
Alcohol:	13.0%
Blend:	91% Zinfandel 9% Primitivo

Color:	Deep salmon
Aromas:	Watermelon, cherry and floral notes
Body:	Medium
Acid:	Fresh
Flavor:	Strawberry and raspberry
Finish:	Medium, refreshing, bright