

ESTABLISHED 1977

LAKE SONOMA

WINERY

2017

SONOMA VALLEY

ROSÉ

WINEMAKER NOTES

2017 began with high rainfall across most AVAs. Temperature differences with high heat spells in some areas meant irregular ripening times. Extra attention was paid to canopy management and a staggered harvest helped match intense ripeness with good flavor and acidity. A challenging, rewarding vintage in winemaking.

TASTING

Our Rosé of Sangiovese is made using a process called “saignée”, French for “bleeding”. This method involves a short period of skin contact, giving this Rosé its beautiful color and aromatics. Strawberries and cream, this Rosé delivers ripe plum and raspberry on the palate with candied ginger and pineapple on the finish. Full of flavor and refreshing with expressive fruitfulness.

COMPOSITION

97% Sangiovese, 3% Pinot Blanc
Alcohol: 14.2%
pH: 3.42
TA: 5.78 g/L

