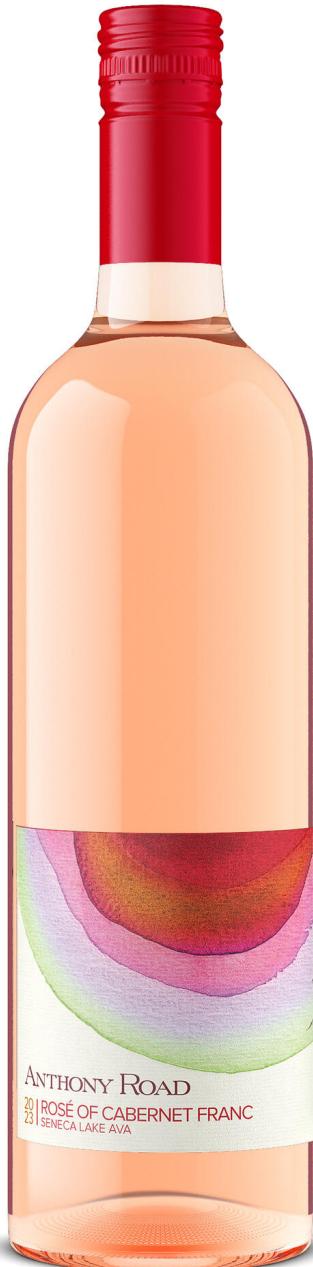


2023 Rosé of Cabernet Franc

Harvest Dates: October 13th - 20th, 2023 | **Alcohol label %:** 13.4 | **pH:** 3.29 |
Acidity (TA): 6.7 | **Residual Sugar (g/L):** 3.0



Growing Conditions

The 2023 growing season was off to an early start with a warm spring. Bud break was early and this proved to be an issue as a late freeze on the evening of May 17th killed many primary buds around the region. In our vineyard there was damage to our Martini Vineyard Lemberger and Chardonnay vines. Late spring to early summer was cool and wet and then things warmed up in July and into early August until the weather cooled again. It was around this time that wildfire smoke from Canada blanketed the area. Heading into the harvest the acidities in the grapes were still high and the brix were in need of a climb. In late September into early October we had a week of sunshine with temperatures in the 80's. This helped all varieties fully ripen and the resulting wines are of a high and concentrated quality.

Winemaking

The fruit was machine harvested and then went directly to press without extended skin soaking. Usually, there is a period of 4-12 hours of skin contact, but this year, that process was skipped to minimize color extraction and maximize fruit intensity.

Bottling

March 1, 2024

Nose

Cherry, raspberry, fresh herbs

Palate

Cherry, raspberry, watermelon, fresh herbs and tangerine.