



## **Composition**

Field Blend of:

Grenache

Syrah

Mourvedre

Barrel Fermentation with French yeast. Aging-6 months in two oak barrels two stainless

**Case Production-** 110 cases

**Alcohol-** 13.9

**PH-** 3.65

**T.a.-** 0.63

## **Winemakers Notes**

This Rosé is a field blend of Grenache, Syrah and Mourvedre made in a Provence style with French yeast, and not a saignée. The rosé was barrel fermented in two neutral oak barrels and two stainless barrels and aged for 6 months to bring you a fresh and fruit Rosé. This Rosé offers very nice strawberry and light cherry notes up front with luscious fruit notes throughout the palate. The finish is long throughout with a balance of acid making this a great food wine or just to drink by itself on the porch. Enjoy.