



Composition

Field Blend of:

Grenache

Syrah

Mourvedre

Barrel Fermentation with Rhone Valley Yeast.

Aging-6 months in two oak barrels two stainless

Case Production- 110 case's

Alcohol- 13.9

PH- 3.65

T.a.- 0.63

Winemakers Notes

This Rose is a field blend of Grenache, Syrah and Mourvedre made in a Province style with Province yeast, and not a saignee. The rose was barrel fermented in two neutral oak barrels and two stainless barrels and aged for 6 months to bring you a fresh and fruit Rose. This Rose offers very nice strawberry and light cherry notes up front with luscious fruit notes thru out the palate.

The finish is long thru out with a balance of acid making this a great food wine or just to drink by it's self on the poach.

Enjoy.