Rosé

2017 + HUERHUERO VINEYARD + PASO ROBLES

Our 2017 Rosé is inspired by the refreshing, dry rosés of southern France. With its sun-soaked slopes and coastal ambiance, Paso Robles boasts an ideal terroir for echoing the flavor and spirit of these popular Mediterranean wines.

Syrah grapes from our estate Huerhuero Vineyard were selected and harvested early in the morning. At the winery, the grapes were crushed and transferred directly into a stainless steel tank, where they were cold soaked on their skins for two hours to extract color and flavor without excessive astringency. The juice was then drained off the skins into another tank and cold settled for 48 hours to further remove excess sediment. Upon racking, the juice was inoculated with a selected yeast strain to express fresh, aromatic fruit aromas and enhance its complexity. A small portion of Viognier was blended to further aromatic expression.

Tasting Notes

COLOR: Coral
AROMA: Plum and red cherry with hints of cranberry and honey
TASTE: Rich plum and cherry flavors, moderate acid with a quenching finish

Technical Notes

<table>
<thead>
<tr>
<th>Harvest Date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Variety</th>
<th>Syrah</th>
<th>97%</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.05.17 - 09.12.17</td>
<td>25.9</td>
<td>Huerhuero</td>
<td>Viognier</td>
<td>3%</td>
<td></td>
</tr>
</tbody>
</table>

AGING: Stainless steel
BOTTLING DATE: 01.18.18
RELEASE DATE: 03.16.18
CASES PRODUCED: 698
ALCOHOL: 14.4%
PH: 3.68
TOTAL ACIDITY: 6.2 g/L
RESIDUAL SUGAR: Dry (less than 0.2%)