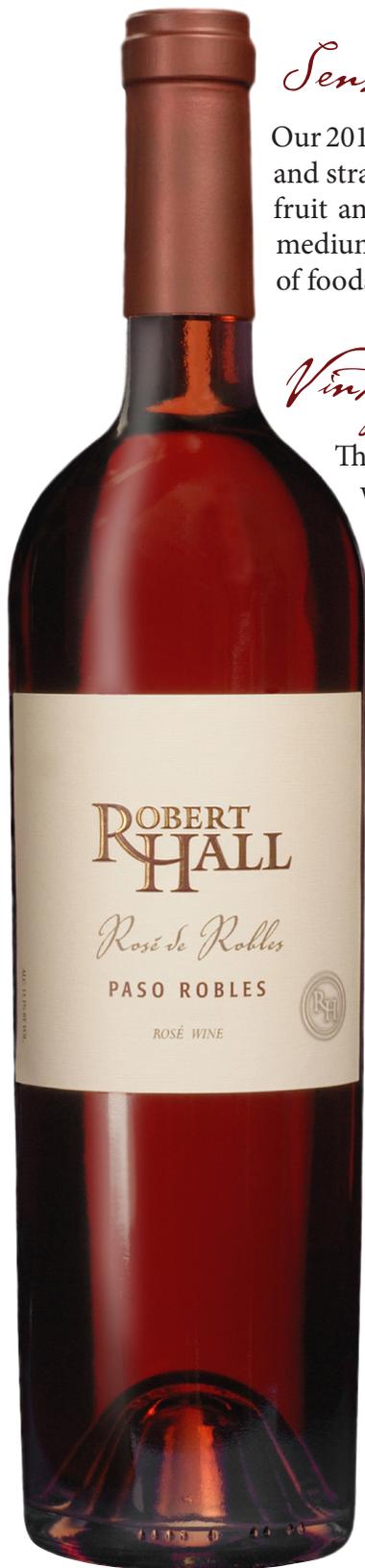


2014 Rosé de Robles

Paso Robles



Sensory Notes

Our 2014 Rosé de Robles entices the eye with its vibrant raspberry-pink color. Wild raspberry and strawberry aromas greet the senses with hints of lime and tangerine. Bright red berry fruit and citrus zest flavors echo the aromas. Refreshing and dry, the Rosé de Robles is medium-bodied with a balanced crisp acidity that brightens the finish. Enjoy with a variety of foods, including salads, seafood and grilled meats.

Vintage Notes

The 2014 vintage was another challenging season in Paso Robles. We began our spring with marginal moisture, the product of meager winter rains. This daunting start was followed by a warm early spring with average temperatures through April and May that gave us a reasonable start to the growing season. These moderate temperatures and seasonable conditions gave us excellent flowering and fruit set circumstances that resulted in a normal cluster count. From here our temperatures remained moderate until we experienced a short heat spike at the end of August and again longer sustained heat spell at the start of October before moderating to normal temperatures to finish the season. Overall we experienced a vigorous harvest season that presented perfect conditions for excellent ripening at a bracing rate resulting in amazing depth of color and wonderful flavor maturity.

Winemaker's Notes

The Syrah portion of this blend was crafted using a modified “Saignée” technique; pressing, deeply colored juice from crushed red grapes after a day and a half of skin contact and prior to onset of vigorous fermentation. This technique yields a deeply colored, full-flavored rosé. The balance of the blend was crushed and pressed with a minimum of skin contact. This more traditional “Vin Gris” technique produces a light-bodied elegant rosé that balances and complements the full-bodied Saignée fraction. Following the pressing, both lots of wine were inoculated with cultured yeast and the wine was tank fermented and aged. Prior to bottling, the components received a final racking, where the blend was assembled and the wine prepared for bottling.

Wine Facts

Blend: 48% Syrah
39% Grenache
6% Cinsaut
4% Counoise
3% Mourvedre

Total acidity: 6.70 g/L
pH: 3.35
Alcohol: 13%
Bottled: November 2014