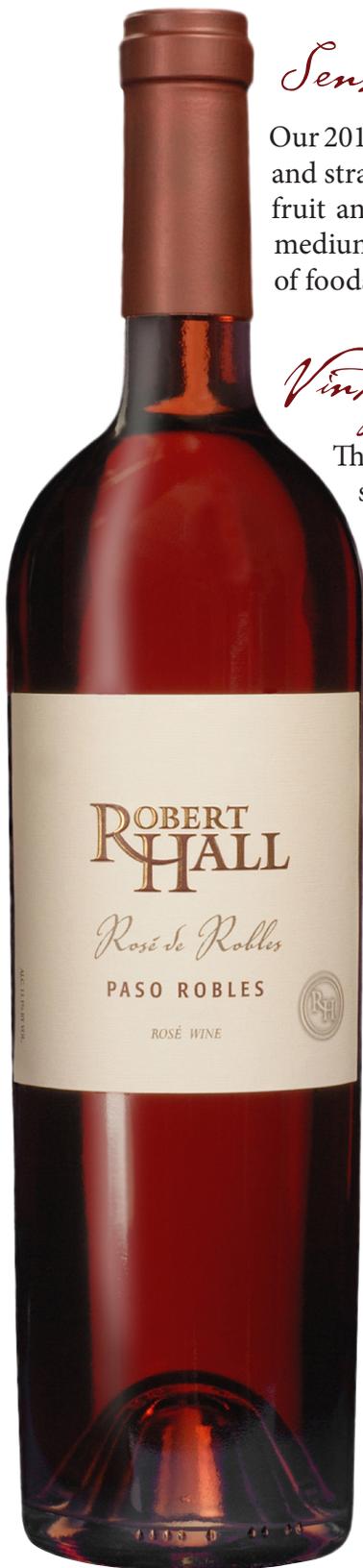


2015 Rosé de Robles

Paso Robles



Sensory Notes

Our 2015 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 2015 vintage was another challenging season in Paso Robles. We began our spring with marginal moisture, the product of meager winter rains. This dry start was followed by above average warm temperatures into April, at which point we experienced an unusual cool down. This cooling lasted through May that gave us a tough start to the growing season. The volatile temperatures along with untimely winds resulted in poor flowering and fruit set, equaling a less than average crop. Temperatures remained moderate until an extended heat spike in early September, moderating back to normal temperatures to finish the season. Overall we experienced a vigorous early harvest season with good conditions for ripening. This low-yield crop has good 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: 42% Syrah
30% Grenache
11% Cinsaut
11% Mourvedre
6% Counoise

Total acidity: 7.20 g/L
pH: 3.54
Alcohol: 13%
Bottled: January 2016