



WINEMAKER'S NOTES

2017 JOULLIAN ROSÉ • MONTEREY

Our Rosé is made via a “saignée – an old French technique where 15-30% of the freshly crushed red grape juice is “bled” from the tank so the remaining juice can absorb maximum color and flavor from the skins.

Our Rosé is a blend of several reds and whites kept clean to preserve freshness. Each barrel was fermented separately to come up with the perfect summer wine. It was a long growing season with some heat at Labor Day that ripened everything nicely.

There are only 188 cases for the entire world so place your orders early!

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	32% Zinfandel 31% Semillon 13% Pinot Noir 13% Syrah 11% Viognier
<i>Appellation/AVA:</i>	Monterey County
<i>Harvest Dates:</i>	September 6 – October 26, 2017
<i>Sugar at Harvest:</i>	24.2° Brix
<i>Fermentation:</i>	Reds fermented in neutral oak. White varietals in stainless steel.
<i>Barrel Aging:</i>	Red varietals in neutral oak for two months.
<i>Alcohol:</i>	14.4%
<i>Total Acidity/pH:</i>	6.8 g/L; 3.55
<i>Residual Sugar:</i>	Dry-0.2%
<i>Total Production:</i>	188 cases (750ml)
<i>Release Date:</i>	February 15, 2018

TASTING NOTES: February 2018

Rosé gains its structure from the red varietals and the blend keeps the aromatics from the white varietals. Strawberry, rose pedal, fresh sliced watermelon on the nose. Palate similar with lengthy mineral finish.

FOOD COMPANIONS:

Anything hot (as in Cajun/Thai hot), spicy, bold and beautiful...our Rose pairs well with BBQ, light red sauces, and pizza. Plus, it's a great sippin' wine.