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## WINEMAKER'S NOTES

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### 2018 JOULLIAN ROSÉ • MONTEREY COUNTY

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 red and white juice fermented in tank and barrel. Each fermentation is aged separately then blended to come up with the perfect summer wine.

There are only 480 cases for the entire world so place your orders early!

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	37% <i>Semillon</i> 20% <i>Zinfandel</i> 14% <i>Cabernet Sauvignon</i> 10% <i>Pinot Noir</i> 10% <i>Syrah</i> 5% <i>Black Muscat</i> 4% <i>Viognier</i>
<i>Appellation/AVA:</i>	<i>Monterey County</i>
<i>Harvest Dates:</i>	<i>September 27 – November 3, 2018</i>
<i>Sugar at Harvest:</i>	<i>25.1° Brix</i>
<i>Fermentation:</i>	<i>Blend of neutral oak and stainless steel.</i>
<i>Barrel Aging:</i>	<i>Stainless steel for 3 months.</i>
<i>Alcohol:</i>	<i>14.2%</i>
<i>Total Acidity/pH:</i>	<i>5.6 g/L; 3.68</i>
<i>Residual Sugar:</i>	<i>0.2%</i>
<i>Total Production:</i>	<i>480 cases (750ml)</i>
<i>Release Date:</i>	<i>February 26, 2019</i>

#### TASTING NOTES: March 2019

Rosé gains its structure from the red varietals and the blend’s aromatics are heightened from the white varietals. Strawberry, rose pedal, fresh sliced watermelon on the nose. Palate similar with lengthy minerally 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.