



2016 ROSATO, LOS OLIVOS DISTRICT

THE CRAFT

AVA : Los Olivos District
 FERMENTATION : 100% Native Yeast
 AGING : 5 months
 BARREL : 100% Neutral French Oak
 BOTTLED : March 2016
 ALCOHOL : 12.5%
 PRODUCTION : 250 cases

THE BLEND

50% Sangiovese (Fiore Vineyard) for its tannin, structure and aromatics as the backbone and 50% Barbera (Walker Vineyard) for its great color and acidity (30%).

Both varietals are harvested earlier in the season to ensure the finished wine is bright, crisp and lower in alcohol. Brought into the winery before sunrise, the grapes were pressed and tumbled for 20 minutes then left to soak on their skins for 6 hours before another 20 minute tumble.

The grapes were whole cluster pressed into cold stainless steel tanks, where each varietal undergoes a slow fermentation to dryness. This patient method captures the varietals' aromatics and flavor. The blend was determined and the wine was returned to neutral French oak puncheons to integrate before being bottled in early Spring.

TASTING NOTES

· μ²¶ a²S |²²μº «·μ±¶, |"±· |²μº"Sa¶¶ ¶μ-±±.¼
 ¶«±±ª ¶ºº «" a-¶¶¶ ¶º μ ¶μ±ª¶¶ ¶μ« μ²º ¶¶²º
 ° "²± ±±S |²μ ¶¶ ·.¶¶¶ ¶¶±¶±²²||, ¶¶¶ «" ¶¶¶ ¶³
 ° « μ¶¶¶¶±ª ±±S -¹ "¼¶-S¼"±ª.² ±³ ±±"
 ³ "¶¶±ª ¶¶¼"» μ ' «" |²μ ¶¶².¶¶¶ μ±±¶μ"¶
 ¶²º "S ¶¼¶.²±" ¶¶- ±±S «" ³-¹, ±±. ¶-S¼²º «-¹
 |«μ¼' «" %² ¶¶² "¶¶¶-±ª" μ±ª ±².¶¶²º -S
 ¶.μº ¶¶μ¶¶ ±±S ±«±.²º μ²μº ²±.«" μ¶¶¶±ª
 |"±± ±±S aμ¶! "º-¶¶¶¶

FOOD PAIRINGS

The 2016 Rosato is a beautiful aperitif and pairs well with cured meats, charcuterie, and shrimp cocktail but can handle a main course such as Spicy Sicilian lobster or seafood with saffron.

