

## 2010 Rosé

This new bottling of Rosé is the perfect wine to follow up our popular 2008 vintage. We used free run juice from our favorite Cabernet Sauvignon blocks, and fermented the wine with native yeasts which, though they do their job slowly, almost surely create a more nuanced wine. Though the juice saw only minimal skin time, the deep pigment of our Cabernet Sauvignon lent it a vibrant red color reminiscent of cranberry or Maraschino cherry juice. It also lent just enough tannin and structure to make this a wine with a complexity worth pondering, and great for pairing with lighter summer fare.

2010 was the most challenging year we've ever experienced, viticulturally speaking. A cold spring, late summer heat spikes, and early fall rains forced us to work hard this year to coax the best out of our vines. We have spent so many years working with these vines that we know them well and that intimate knowledge of our vineyard came in handy in 2010 allowing us to anticipate and act quickly when needed. Cabernet Sauvignon has relatively thick skins, and was some of the last fruit we harvested in 2010.

Red fruit abounds here, with hints of strawberry, raspberry, red currant, cranberry, and pomegranate. There's also a wet stone minerality as well as a little vanilla spice, perhaps from the neutral oak barrels. We plan to drink this wine over the next year and a half.

### Profile

Appellation	Alexander Valley
Harvest	10-28 through 11-6-2010
Cooperage	100% neutral French oak barrels
Blend	100% Cabernet Sauvignon
Alcohol	14.1%
Brix	22-24
pH	3.6
Total Acidity	0.54 g/100ml
Bottling	5-5-11
Production	195 cases

