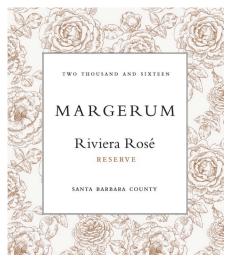


2016 Riviera Rosé Reserve

Santa Barbara County



This wine is a barrel fermented and barrel aged Rosé made primarily from Grenache with accents of Mourvèdre, Syrah, Counoise and Cinsaut.

We pick Grenache specifically for our rosé production. The grapes are crushed and immediately pressed to stainless tank for cold settling. The settled juice is fermented in 225L and 265L cigar barrels. The wine is blended with various lots of Counoise, Cinsaut, and other Grenache vineyards that were saignéed. Saignée is a winemaking process where we "bleed" off a portion of slightly pink juice from a red must right after crush. We then filtered and bottled early to capture brightness and vibrancy. It's a refreshing dry spring and summer rosé for picnics and other activities.

Breakdown: 8 barrels of various blends and co-ferments of Alamo Creek Vineyard Grenache, Alisos Vineyard Grenache, Camp 4 Vineyard Grenache, Cautro Vientos Vineyard Grenache and Syrah, Demetria Vineyard Grenache and Counoise, Estelle Vineyard Grenache, McGinley Vineyard Grenache and 20% Saignée of Grenache, Counoise and Cinsaut co-fermented from Camp 4 Vineyard.

Vintage Conditions: It was a warm dry summer with varying heat spikes and we had véraison quite early. The grapes ripened earlier than usual which is great for grapes destined for rosé. We want fruit just approaching ripeness with higher acid and a lower brix.

Maturation: 63% barrel fermented and 100% barrel aged for 8 months

Wine Analysis: Alcohol 12.1%, pH 3.26, and TA 6.6 g/L

Production: 190 cases

Winemaker Notes...

Color: very light coral, salmon and pink

Aroma: Bursting with aromas of strawberries, tangerines, with hints of brioche, vanilla and cream.

Palate: Dry and fruity with plenty of texture and a bit of tannin on the palate. The natural acidity ensures a crisp long finish that is persistent with some creamy notes and pleasant fruitiness.