

HAYES VALLEY ROSE

VINEYARDS AND HARVEST

Vineyards: Estate

pH: 3.30

TA: 0.70

RS: 0.09

WINEMAKING

Hand-harvested and hand-sorted

85% of the wine is whole cluster pressed to stainless steel tanks for 48-hour cold settle at 45 degrees F. Once settled the clean juice is racked, inoculated and fermented in stainless steel tanks at 55 degrees F. 15% of the wine is saignee from a Grenache tank post 72-hour cold soak on skins. The juice is drained off skins, inoculated and fermented in stainless steel tanks at 60 degrees F. Post fermentation the two wines are blended together.

AGEING AND BLENDING

Blend: 100% Grenache

Alcohol: 13.2%

FOOD PAIRINGS

Curries, paella and other rice dishes, seafood stew, salads and sheep's cheeses.

ASSESSMENT

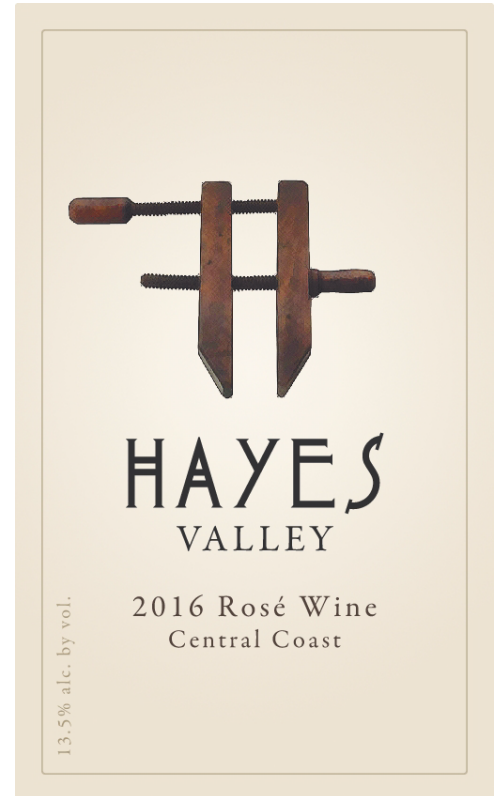
Sight: Beautiful blush, pink color.

Aromas: Fresh strawberries, lime and other citrus fruits. A hint of cream and lime rind.

Structure: High, yet balanced acidity provides a clean palate for some great food pairings

Flavors: Fruit flavors jump out of the glass. Strawberries and raspberries are most prominent.

Limes and grapefruits are secondary.



FAMILY-OWNED • CERTIFIED SUSTAINABLE

www.hayesvalleywine.com