



HAYES

VALLEY

2018 HAYES VALLEY ROSÉ

The 2018 Hayes Valley Dry Rosé was produced from primarily old world style head trained Grenache vines. The wine was produced from high quality vineyards spread across the Central Coast, which is known for its ideal growing temperatures and similarities to the Rhône Valley itself. The grapes chosen for this Rosé wine were strictly Rhône valley descendants and farmed sustainably for ultra-premium wines. Hayes Valley is a historic wine grape growing region dating back to pre-prohibition times, when the missionaries planted wine grapes throughout the valley to supply the state with premium mission wines.

HARVEST NOTES

The 2018 growing season started with an extremely late bud break and below average temperatures throughout the spring. The late start to the season carried through the mild summer with below average temperatures and moderate fluctuations right in to fall. Harvest was one of the latest on record as the grapes for this Rosé did not arrive on the crush pad until mid-September, almost a full month later than “average.” The weather during harvest was nothing short of perfection, with seasonably average to above average temperatures right up to Thanksgiving. The late season allowed for extended hang time of the clusters on the vine, giving rise to thicker skins, more complex structure and higher quality grapes with lower sugar levels. This is ideal as complex characteristics can develop in the grapes as the sugar levels stayed moderate, giving rise to approachable wine with amazing structure, flavors and aromas.

WINEMAKING NOTES

The 2018 Hayes Valley Dry Rosé was made from a majority of Grenache and Cinsault grape varietals. The grapes were harvested at a low brix concentration to preserve the natural acid in the grapes and give it the crisp mouthfeel that makes this Rosé stand out. The lower sugar content also allows for a low alcohol percentage at just 13.0%. At harvest the red grapes are handpicked and hand sorted directly into a gentle bladder press, where they are whole cluster pressed immediately to minimize skin contact. The juice is then chilled down to 40 degrees F for a 48 hour cold settle allowing the thicker material (lees) settle to the bottom of the tank. At that point the clean juice is racked off of the thicker lees and inoculated with Rosé yeast to begin fermentation. The juice is fermented at 55 degrees F to maintain a slow and controlled fermentation, as well as maintain the fresh crispness in the natural esters and aromatics in the juice. A small percentage of Grenache is cold soaked separately on skins in which the juice from that tank is bled off of the skins (Saignee) and blended with the pressed portion prior to fermentation. The final wine is filtered and bottled right away to preserve the natural fresh and inviting flavors and aromatics of a bright and elegant Dry Rosé Wine.

TASTING NOTES

Color: Pale salmon with a tinge of coral
Aroma: Melon, yellow strawberry, Rosé pedal
Flavor: Raspberry, lingonberry, Rosé
Structure: Crisp acidity, light body, juicy to tangy finish
Pairing: Cheese platter, figs, strawberries and goat cheese

TECHNICAL INFORMATION

Blend: 65% Grenache, 35% Cinsault
Aged: 100% Stainless Steel
Harvest date: 9/13/18
Average Brix at Harvest: 21.5
PH: 3.20
TA: 0.66
RS: 0.04
Bottling Date: 1/21/19
Alcohol: 13.0%



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