

HIGH VALLEY *Vineyard*



VINTAGE 2017 ROSE'

Located in the Coastal Ranges of northeastern Lake County, the High Valley AVA rises between 1,600 and 3,000 feet in elevation, providing our finest mountain fruit.

VINTAGE 2017

An El Nino weather pattern brought a wet winter and spring to the North Coast in 2017. A heat spike in June advanced the white grapes and prompted harvest in late August. Once the white grapes were in, cooler weather set in and gave us a delayed start to the red grape harvest 2 weeks later. It was almost like a mini holiday, mid harvest. Overall, the crop came in a little lighter than average. 95% of the vintage was in when the fires in Sonoma, Napa and Lake Counties began. We were luckily unscathed, even with the Sulfur Fire less than a mile from the Home Ranch. Whew!

BARREL AGING AND WINEMAKING

Separately we brought in Grenache, Syrah, Cinsault and Mourvèdre from our High Valley Vineyard. Using a process known as Saignée, we bled off 12% juice from each lot. We then fermented at cooler temperatures (13°C/55°F) to capture the delicate floral aromas and abundant fruit flavor of this Rose'. The Cinsault is a new addition for 2017. It is the first crop from our 'mother vine' Cinsault block, planted in the 1890's.

Alcohol 13.9%, Total Acidity 0.67, pH 3.52, RS 0.2 **SRP \$27**

"Our High Valley Rose' has bright aromas of raspberry, strawberry, and hints of lime. Perfect pairing with Mediterranean dishes and good friends any time of the year." - Joy Merrilees, Director of Winemaking and Production