

## ROSÉ 2019



### VINEYARD & VINTAGE

This spectacular rosé is composed of 100% Cinsault grown in San Lucas Vineyard in Monterey County. The terroir in this vineyard is so unique, that in 1987 it was established as its own sub-AVA, "San Lucas". Sweeping alluvial fans and terraces define the soil and landscape of this region. Located at the very Southern tip of Monterey County, this area is much less affected by breezes off of Monterey Bay than its more Northern neighbors, and instead gets to enjoy naturally warm, sunny days and chilly nights.

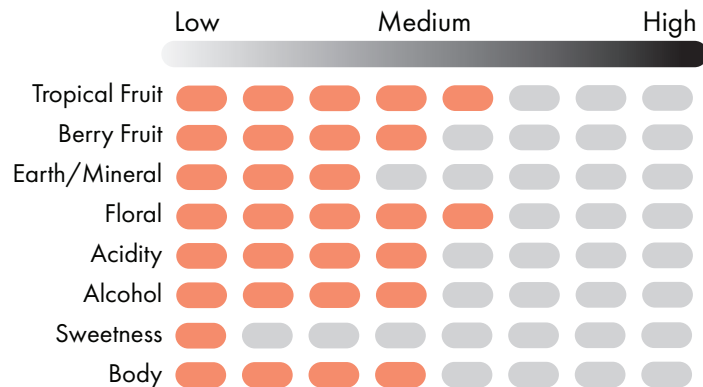
Our grapes grown here are hand-picked under the cool moonlight, and hand sorted in the vineyard so that we are sure we only take the very best grape clusters back to the winery. The cinsault clusters are then delivered to our estate in Paso Robles where they are crushed and de-stemmed right inside of the press. Here the grape must will soak for 2 days to extract color and flavor from the skins, before they are gently pressed and a carefully selected yeast is added to produce delicate fruity esters. This rosé is fermented and stored in all stainless steel, giving the final product bright, luscious acidity and a fruity aroma.

Our 2019 vintage is one of the darkest rosés we have ever produced, thanks to extended hang time on the vines, and the two day soak in the press. Expect to see a beautiful, dark salmon hue with a pale, rose petal rim shining out of your glass.

### REGION & VARIETAL COMPOSITION



### TASTING & PAIRINGS



Think summertime! Fresh raw oysters, citrus frisée salad with raspberry vinaigrette, or perhaps a picnic with a cheese and fruit assortment would pair beautifully as a light snack with this rosé. For something more substantial, think sun-dried tomato and arugula pizza, lemon-grilled halibut, or a fresh seafood linguine.