



2022
ROSÉ OF SYRAH
VIVIO VINEYARD
BENNETT VALLEY

Rosé has a lot riding on it. It carries the baggage of being a lifestyle brand, of bringing a bit of St. Tropez to our backyards, beach blankets and urban rooftops.

It all starts with the color; being pink is merely table stakes. It's the shade that matters – salmon, copper, coral, apricot, raspberry – as each has something to tell you about the wine. For 2022, we performed a 3-day stabulation (too geeky?). It's basically a way of macerating the juice on the lees at a cooler temperature to extract greater aromatics without adding too much color. The result is a wine that looks like it tastes.

For color, think pink-orange. For aroma, think underripe strawberries and mandarins. The strawberries seem to ripen in the glass as you taste. They're accompanied by nectarines, tart cherries and white grapefruit. The finish is crisp. The sensation is of the sun on your face.

VINEYARD: *Vivio Vineyard, sustainably farmed*

CLONES: *470 and 877*

HARVEST: *20 Oct. 2022, 20 Brix*

FERMENTATION: *Barrel fermented, three hours on skins, no malolactic fermentation, 3 day stabulation.*

INGREDIENTS: *Hand picked grapes, yeast nutrients, tartaric acid, Rosé-specific yeast, SO2. Nothing else added. Vegan friendly.*

AGING: *5 Mos, 50% neutral oak, 50% stainless steel.*

3 BARRELS PRODUCED

\$34

