



**2016**  
**Rosé of Zinfandel**  
**CALIFORNIA**

This Rosé was made from our Zinfandel harvest.

We handpicked these grapes, brought them into the winery ice cold and destemmed and placed them into a tank. After 24 hours, a saignée was done to concentrate the flavors in our Zinfandel and to capture juice for our Rosé.

This Rosé was then fermented for 3 weeks until almost dry and then kept in a stainless-steel tank and stirred on the lees for 6 months until bottling.

Our 2016 Rosé of Zinfandel displays fresh red strawberry & plum, hints of rose petal and cherry with a touch of orange blossom on the nose. This wine exhibits fresh strawberry & ripe raspberry upon entry and is round and lush on the front and mid-palate.

Its delicate acidity makes it balanced and delicious with a hint of sweetness on the finish.

**Retail Price: \$25.00**