

2017 BOUQUET OF ROSES



Our 2017 "Bouquet of Roses" rose blend delivers fruitful and floral aromatics with a complex, smooth finish.

Strawberry, cherry and watermelon notes intertwine with red and white rose and tropical fruit notes, and lead to a finish with balanced acidity and roundness. This is the perfect summertime wine.

WINEMAKER'S TASTING NOTES:

"This wine brings together the best elements of rose---bright pink and red fruits, refreshing acidity and balance—with the increased tropical and floral aromatics of Muscat. By blending rose with rose co-fermented on Muscat skins, we are able to extract unique aromas and flavors to create and especially complex rose."

---Owner & Winemaker Dr. Grover Lee

Varietals

Malbec, Syrah, Zinfandel, & Muscat

Apellation

Lincoln, Placer County, Sierra Foothills

Climate

Continental, warm dry days and cool nights with 40°F temperature shifts

Exposure

North-facing slopes

Trellis

VSP

Destemming, Fermentation, & Pressing

Destemmed, 2 days skin contact to extract flavor, saigneed or pressed. Stainless steel cold fermentation (45F) for 3 weeks for the primary component, 1-2 weeks on muscat skins for the blending component

Soil

Loamy sand

Picked (sugar level)

22.5 Brix

Alcohol

12.5%

Acidity

6.4 g/L total acidity & 3.42 pH

Aging

Stainless steel for 3 months