



## HORSE HEAVEN HILLS 2020 Rosé

### ADDITIONAL NOTES

We strive for unparalleled quality, which is why our partnerships with growers and family farmers are so important. With 95% of our fruit sourced from these local farms, our winemakers work hand-in-hand with these families to produce the highest-quality fruit possible. It's our recipe for success.

### VINTAGE NOTES

- The 2020 growing season saw average to warmer-than-average spring and fall temperatures allowing for long hang times, slow ripening and nice flavor development.
- Minimal rainfall allowed for optimal canopy management through irrigation.
- Lower than average crop yields at harvest time provided high quality fruit with great concentration of flavors.

### VINEYARD NOTES

- Rosé fruit is picked in the cooler early morning hours to help control color extraction.
- The fruit is dumped immediately upon arrival to the crush pad and a Rosé press protocol was developed to help speed up the pressing times.
- Rosé blocks are treated more like white wine grapes throughout the growing season which leads to fresh fruit flavors and bright acidity.

### WINEMAKING NOTES

- This Rosé is fermented entirely in stainless steel tanks with the goal being steady 7 – 14-day ferments.
- When blending, the winemaking team strives to find a perfect balance of fresh fruit flavors, bright acid, and a light pink color.

### RECOMMENDED FOOD PAIRINGS

- Fresh melon and mozzarella salad, crab cakes with pineapple salsa, and grilled paella

### TASTING NOTES

This Rosé Wine has bright fruit flavors and aromas of black raspberry and ripe watermelon. A structure finish of wet stone and cranberry linger on the palate.

TA: 0.64 g/100mL

PH: 3.25

ALCOHOL: 12%

### BLEND:

Syrah, Cabernet Sauvignon, Grenache and a blend of other red varietals