



HORSE HEAVEN HILLS

2022 Rosé

VINTAGE NOTES

- The season started with an unusually cool and wet spring. Below average temperatures from April until July caused a delay in ripening.
- Harvest started two weeks later than usual. Abundant moisture in the ground helped develop beautiful canopies with a nice sized crop.
- Fruit quality was very good and, though some grapes were picked earlier than normal, the wines are promising with nice acidity and great flavors.

VINEYARD NOTES

- Fruit used for rosé 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 than red throughout the growing season which leads to fresh fruit flavors & 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.
- Per 5 fl. Oz. Calories: 95 per serving Carbs (g): 3.0 Protein (g): 0 Sugar (g): Less than 1 g per 5oz glass Fat (g): 0

RECOMMENDED FOOD PAIRINGS

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

TASTING NOTES

The H3 2022 Rosé opens with flavors of strawberries and cream, cranberry, and fresh cantaloupe transitioning to a bright floral and minerality finish.

TA: 0.64 g/100mL

PH: 3.19

ALCOHOL: 12.5%

BLEND:

57% Syrah, 38% Cabernet Sauvignon, and 5% Grenache