

GAMAY NOIR ROSÉ
ARROYO SECO
2018
pH: 3.22
TA: 7.8 g/L
11.4% Alcohol
Bottled: 12/3/18
Cases: 355



WELL, WE HAVE COME TO OUR THIRD ROSÉ FROM GAMAY GRAPES THAT RESULT FROM A GRAFTING AND PLANTING PROJECT THAT STARTED A FEW YEARS AGO IN ARROYO SECO. 2016 WAS OUR FIRST HARVEST FROM THE NEWLY GRAFTED VINES AND TO GIVE THEM A BREAK, WE HARVESTED EVERYTHING AT PRETTY LOW BRIX WITH THE IDEA OF MAKING ROSÉ. WITH YIELDS A LITTLE LOWER THAN WE EXPECTED IN 2018, WE ONCE AGAIN ONLY MADE ROSÉ AGAIN IN 2018. EVENTUALLY, WE PLAN TO ALSO MAKE A RED WINE.

GRAPES WERE TAKEN DIRECTLY TO PRESS WITH JUST A MINIMAL AMOUNT OF SKIN CONTACT TIME DURING THE TRUCKING FROM GREENFIELD TO SANTA ROSA. FERMENTATION WAS UNINOCULATED IN STAINLESS STEEL WITH TEMPERATURE CONTROL TO KEEP THE FERMENTING JUICE COOL AND THE FERMENTATION SLOW, PRESERVING AROMATICS AND FLAVORS.

THE RESULT IS A FRESH, VERY VIBRANT, LIGHT WINE THAT SHOULD BE GREAT WITH SUMMER AND WARMER WEATHER OR WHENEVER FOR YEAR-ROUND ROSÉ ENTHUSIASTS.

CONTINUING OUR MISSION AND PLEDGE TO CUT DOWN THE CARBON FOOTPRINT OF OUR WINES AND GREEN OUR PACKAGE, THIS YEAR, WE HAVE BROKE WITH CONVENTION AND BOTTLED OUR ROSÉ IN AN ANTIQUE GREEN LIGHTWEIGHT BOTTLE INSTEAD OF THE FLINT BOTTLE THAT THE MARKET HAS GROWN ACCUSTOMED TO. GREEN BOTTLES CONTAIN A MUCH HIGHER PERCENTAGE OF RECYCLED MATERIAL AND THEIR PRODUCTION HAS A LOWER CARBON FOOTPRINT.

THE LABEL WAS CREATED BY NATE DUVAL WHOSE ART WE ARE HUGE FANS OF AND WHO WE HAVE WORKED WITH IN THE PAST.

ENJOY
KL

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