

2019 Rosé of Syrah, Grenache, Mourvedre & Viognier –  
161 cases produced

### Vineyard Notes:

Our Kimberly Vineyard Syrah, Grenache, Mourvedre, and Viognier blocks were planted in the 1990's as a pre-plant contract for Ravenswood. This ridge top is about 700ft in elevation and experiences a large diurnal flux in temperature throughout the year. With sweeping views of both Sonoma Mountain and Mt. Veeder, the combination of varieties makes for an exceptionally mineral focused Rosé

Farming:  
Organic

Soils:  
Up-lifted Alluvial River Bed

### Vinification:

Direct to press. Racked after 48 hours to stainless steel tank. Inoculated with champagne yeast and fermented cold (54 degrees F) for 30 days. Aged in a combination of stainless steel drums, neutral French oak barrels, and California Amphora. Zero malolactic fermentation. Aged for 10 months

### Chemistry

Brix @ Harvest: 19.3

pH: 3.19

TA: 7.93

Alc. 11.8

FSO2: 19ppm

