

ANGELS & COWBOYS

2018 ROSÉ

WINEMAKER NOTES



Our 2018 Angels & Cowboys Sonoma County Rosé is crafted using traditional techniques borrowed from the great winemaking domains of Provence in the South of France. This Vin Gris style permits only a very short maceration/contact time between the juice of the grape berries and their skins. In keeping with this delicate style, our grapes are harvested at around 21 degrees Brix- a tipping point where berry flavors are developed, fresh, and light but have not yet matured to a richer, fuller - bodied style. This early flavor profile maturity aligns with a most pleasing acid balance.

Our vines are harvested in the early morning hours when the fruit is at its coolest temperature and berries are firm, to resist juicing during transport to the winery. We load the fruit direct to press with no de-stemming or crushing and allow a few short minutes of skin contact time before initiating the press cycle, a process which minimizes color extraction from our prized Grenache grapes and creates a wine of delicacy and refinement.

Once pressed away from its skins the juice is transferred to stainless steel tanks for fermentation. Post-fermentation, the must is left "sur lie" for several weeks. This imparts soft, creamy notes to the wine to balance vibrant acidity while contributing depth and mouthfeel.

The bouquet opens with ripe mango and citrus zest aromas with enticing savory herbs. These aromas lead to flavors of white peach, nectarine, and fresh raspberry with lingering notes of lavender and Granny Smith apples. The weight is delicate and light with a subtle creaminess to balance enticing racy acidity.

TECHNICAL Grenache - based blend.

AVA: Sonoma County TA: 7.0 g/L pH: 3.32 Alc: 12.8%

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