

ANGELS & COWBOYS

2020 ROSÉ

WINEMAKER NOTES



Our Grenache-based Rosé sourcing is focused in the Russian River and Dry Creek Valleys where it develops floral, fruit, and savory flavors. Cooler pockets of Carneros, Sonoma Coast, and Sonoma Valley bring out the spice and elegance of Syrah and Pinot Noir while the warmer Alexander Valley allows the Carignan to reach maturity earlier in the season and contribute an enchanting cranberry, watermelon complex to the blend.

The 2020 Angels & Cowboys Rosé is crafted using traditional techniques borrowed from the great winemaking domains of Provence in the South of France. In keeping with this delicate style, our grapes are harvested at around 21 degrees Brix. 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.

Our Rosé displays a bouquet of summer orchard fruit ranging from tangerine to peach accented by aromatic floral notes of violet and rose petal. On the palate the racy acidity delivers a focused savory herb element and minerality, along with delicate watermelon, raspberry, and Rainier Cherry fruit. Fresh and quaffable, this Rosé possesses a thirst-quenching fruitiness and dry finish that call for pairing with charcuterie platters, oysters, or a simple bowl of fresh strawberries.

Grenache-based with a complement of Syrah, Carignan, and Pinot Noir.

Alcohol: 12.5% TA: 6.7g/L pH: 3.22 RS: 0.28%

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