

# ANGELS & COWBOYS

2021 ROSÉ



**VINTAGE** Vintage 2021 was notable in Sonoma County for the lack of significant rainfall as well as for fantastic weather throughout the growing season. Some of our vineyards produced extremely small crops while others were abundant, but all sites and varieties easily reached maturity early in the season due to the mild weather and we were completely finished with harvest by mid-September. The unifying thread across all our sites was vibrant natural acidity which enhances the delicate fruit-forward style of this graceful wine.

**WINEMAKING** As with previous vintages the foundation of the blend is the sublime Grenache grape with its delicate fruit aromatics and savory finish, which anchor the wine and harmonize the blend. The Grenache is complemented with Syrah and Carignane, each lot was cold fermented individually in stainless steel cooperage employing a variety of aroma-enhancing yeast strains selected to optimize each varietal. Blended shortly after dryness and with minimal handling to best preserve the fresh and polished character of the wine, the components were assembled and allowed time to marry in the cellar prior to bottling.

**TASTING NOTES** Our 2021 vintage opens with a nose of mandarin orange, white blossoms, and lychee fruit. On the palate it enters with zesty acidity and freshness displaying Rainier Cherry, strawberry, and guava accented by more savory notes of herbs de Provence and an attractive and cooling sea spray finish, reminiscent of the fog that blankets Sonoma County's vineyards. A lively and crowd-pleasing easy sipper, this wine will show at its best when youthful and chilled.

## TECHNICAL

Alcohol: 12.5%

T.A. 6.64 g/L

pH: 3.28

RS: 0.29%

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