

# ANGELS & COWBOYS

2022 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 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.

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 maturity flavor profile 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 directly to press with minimal 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 signature 'daydream pink' color illuminates this Rosé and signals the fresh fruit and mineral interplay of the aromas and flavors in the glass. The bouquet entices with floral notes, raspberry and strawberry fruit with a refreshing hint of sea spray, attesting to the maritime influence on our coastal sourcing. The palate is vibrant and crisp with a racy streak of acidity and stone and white flesh fruits ranging from apricot to Rainier cherry, underscored by a succulent savory note of herbs de Provence on the finish. The wine is delicate with elegant texture, crisp acidity, and an alluring mineral vibrance.

**TECHNICAL** Alc: 12.5% / TA: 6.2g/L / pH: 3.34 / RS: 0.26%



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