



FLAMBEAUX 2018 ROSÉ, SONOMA COUNTY

Vineyard Notes

The Flambeaux Sonoma County Rosé is crafted from a blend of Cabernet Sauvignon and Zinfandel, each picked from spectacular hillside sites: our estate Flambeaux Vineyard in the steep, iron-rich hills of Dry Creek Valley and Toby Lane Vineyard, high in the hills above Alexander Valley. We love hillside vineyards as the thinner soils and cooler evening temperatures allow the vines to grow smaller berries with thicker skins, leading to complex and concentrated wines.

Production Notes

Just after harvest, the grapes were destemmed and put into small stainless-steel tanks to begin fermentation. After only a day, the juice was gently removed from the tank and put into stainless-steel and neutral French oak barrels. This juice was more pink than red due to its short contact time with the red grape skins in the tank. Then wines underwent a cool and long fermentation, so the beautiful aromatics and delicate flavors are retained.

Tasting Notes

Vibrant and bright, with nuances of beautiful strawberry fruit notes with a hint of Meyer lemon are rounded out by notes of cherry jam and honeydew melon for a wonderful balance of fresh acidity around delicious fruit. A bit of back-end structure for balance ensures it will be a welcome addition with light fare on your table.

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| Vintage | 2018 |
| Varietal | 40% Cabernet Sauvignon, 60% Zinfandel |
| Appellation | Sonoma County |
| Vineyard Designation | Flambeaux Estate & Toby Lane |
| Harvest Date | September 14 – October 20, 2018 |
| Titrateable Acidity | 7.84 g/L |
| pH | 3.35 |
| Aging | Aged for 3 months in a blend of stainless steel and neutral French oak barrels |
| Fermentation | Cold fermented in small stainless steel barrels and neutral French oak |
| Bottling Date | January 21, 2019 |
| Alcohol % | 14.2 |
| Residual Sugar | 2 g/L |
| Production | 52 cases |
| Suggested Retail: | \$25.00 per 750-mL |

