

### 2016 SOFIA ROSÉ

Sofia Rosé is a wine of unparalleled beauty. From its shapely, stylized bottle to its delicate fruity essence, this is a wine like no other. When served chilled, its refreshing style makes a delicious partner to light summer fare and savory hors d'oeuvres.

### VINEYARD NOTES

The southern portion of Monterey County is regarded as California's top area for Rhone varietals such as Grenache and Syrah. In this region, the vines experience a diurnal pattern where warm daytime temperatures may drop nearly 50 degrees in the evening. This condition helps the fruit ripen slowly over a long period of time and develop deep flavor intensity.

### WINEMAKER'S NOTES

In crafting Sofia Rosé, the grapes are harvested at a lower brix to ensure the wine remains light in character and pairs well with food. To achieve the target color—an elegant salmon hue with a touch of pink—the grapes are held in the press for a short period of time until the juice has just the right amount of pigment. Then, the press cycle starts, separating the juice from the skins. To further the style of this wine, fermentation is accomplished at a cool temperature in stainless steel fermenters to retain the delicate aromatics.

## VINTAGE

The 2016 vintage unfolded early once again but experienced the first rainy winter in years. The much-needed precipitation in California had a healthy effect on the vines. Though Monterey County normally experiences a chilly spring, temperatures were more moderate this year, transitioning nicely into summer, where even at the height of the season, nighttime temperatures dipped significantly thereby extending the season and making harvest easy and gradual over a number of weeks.

# TASTING NOTES

2016 Sofia Rosé flaunts an alluring perfume of strawberries, rose petals, and the earthy minerality of Italian blood oranges. There is a raciness to the palate with juicy impressions of red berries and an unexpected hint of tea leaves and dried flowers. The vibrant natural acidity lifts the elegant aromatics, creating a bright, expressive wine that's refreshing and extremely versatile with food.

APPELLATION:	Monterey County, California
BLEND:	Syrah, Grenache, Pinot Noir
ALCOHOL:	13.2% by volume
pH:	3.31
TOTAL ACID:	0.57 grams per 100 mL
RESIDUAL SUGAR:	Dry (0.2% residual sugar)

