

# 2012 Envolve Sonoma County Rosé



**Vineyard Notes:** Dragonsleaf vineyard sits on top of Sonoma Mountain between the towns of Glen Ellen and Bennett Valley. This beautiful 80-acre site sits on red volcanic soil and decomposed volcanic ash. This site is farmed organically and offers a unique microclimate that is beneficial to the fruit. It has cool foggy mornings due to its proximity to the coast but burns off to long, warm days. This unique climate helps with the balance of acid, sugar and ripeness. Lastly, the rolling hills help in creating exposure for all the fruit, allowing them to get all the sunlight they may need.

**Winemaker Notes:** We hand harvested the Syrah in the early morning to keep it bright and fresh. Brought straight to the winery, the fruit went whole cluster into the balloon press where it spent a few hours on its skins to gain more color, structure and body. The wine was then gently pressed with the balloon to extract the juice. From the bladder, the wine was pumped into a stainless steel tank where it spent the night. It was then racked off into another stainless steel fermentation tank for cold fermentation, where it spent 5 months before it was bottled.

Harvest Date	October 18 <sup>th</sup> , 2012
Bottling Date	February 12 <sup>th</sup> , 2013
Release Date	March 1 <sup>st</sup> , 2013
pH	3.63
Total Acid	6.7
Residual Sugar	1.03
Alcohol	13.0%
Blend	79% Syrah 21% Pinot Meunier
Production	315 cases

**Tasting Notes:** A blend of Syrah and Pinot Meunier give this Rosé seamless depth and balance. The aromas explode with smoky and floral strawberries, with rich yet zesty watermelon and rhubarb notes. Pairs seamlessly with tapas, fresh salads, grilled seafood, spicy charcuterie and grilled BBQ chicken.

Accolades:  
**GOLD** – *O.C. Fair*

**Suggested Retail Price:** \$20.00

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