

2016 ROSÉ WINE

SONOMA COUNTY

54% Zinfandel | 26% Chardonnay | 11% Syrah | 9% Merlot

ALCOHOL 14.2% | BOTTLING FEBRUARY 2017 | CASE PRODUCTION 600 | RETAIL \$25
AGING 5 MONTHS, NEUTRAL FRENCH OAK | WINEMAKER KATIE MADIGAN

VINTAGE

Harvest in 2016 started in the middle of August during a pattern of warm sunny days cooled by foggy mornings and breezy afternoons for most of the area. The early months of the year were very mild with little rain allowing the vines to progress steadily and uneventfully. Yields throughout the region were slightly below average but moderate weather starting in early summer gave the fruit plenty of time to develop great color and flavor, resulting in beautifully balanced wines.

VINEYARDS

Fruit from some of our favorite old vine Zinfandel vineyards, along with fruit from our Wild Oak Estate Vineyard and select growers throughout the region are the source for this refreshing wine.

WINEMAKING

Our Rosé is made in the Provence style, using the saignée (French for bleed) method. This southern French style is considered by many to be the benchmark for dry rosés, producing wines that are fresh and crisp with a lovely blush color. Before fermentation begins, a small percentage of juice is bled off of the red skins before the skins can contribute much color or tannin. We blend the saignée juice of Zinfandel, Merlot and Syrah with a little Chardonnay to add balance and additional flavor. The blend is fermented slowly in stainless steel tanks and then aged in neutral, red French oak barrels before bottling.

TASTING NOTES

Gorgeous in the glass, this striking Rosé presents aromas of springtime: rose petals, melon and orange blossoms that are followed by flavors of fresh-picked strawberries, watermelon and juicy Asian pear. Light-bodied, bright, crisp and refreshing, but with a subtle creaminess on the finish.

ACCOLADES

Gold Medal | North Coast Wine Competition
Gold Medal | Rosé Today! Competition



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