

FOLKTALE

WINERY & VINEYARDS



2015 ESTATE GROWN ROSÉ MONTEREY COUNTY

Appellation:	Monterey County
Composition:	100% Sangiovese
Maturation:	100% Stainless Steel
Production:	568 cases
Alc. by Vol.:	12.9%
pH:	3.1
TA:	7.5g/L
Best to Drink:	Now through 2018

WINEMAKER'S NOTES

Our estate vineyard nestled in the hills of Carmel Valley had an excellent season in 2015, marking a strong beginning to our story on this property. This is our first harvest of the estate Sangiovese, and we're thrilled to present this fine wine. Harvest began on October 5th at an average degrees Brix of 21.8 before being cluster sorted and lightly pressed for four hours. The juice was chilled to 45F for 24 hours and inoculated at VL2 yeast. The wine was then fermented in Neutral French Oak for 14 days to soften some of the bright, natural acidity. Once complete, the wine was aged in stainless steel at 40F for three months to preserve the delicate aromatics and fresh, bright flavors.

In the glass, this wine is soft peach in color with bright notes of white peach, grapefruit, and honey on the nose. On the palate, sweet and tangy tangerine is at the front, followed by a mellow strawberry finish. This is a perfect wine to enjoy on a warm summer day with friends.