



# 2016 Dry Rosé

I am very pleased with how the color and complexity of the 2016 Rosé turned out. There are some fresh strawberry, raspberry, cherry, pineapple and banana notes followed by a slight limestone minerality, floral bouquet and fresh hay. This is all wrapped up in a nice creamy vanilla, honey texture that makes for a long elegant finish that lingers on the palette while still maintaining a bright character. – *Matthew Meyer, Winemaker*

**VINTAGE:** 2016 started with a warm February flowing into a very warm March. Unfortunately, April arrived with extreme cold causing frost damage throughout the state. The rest of the Spring warmed back up to normal conditions. Overall the summer months were average for Virginia without many extremes. Unfortunately, again, the Fall showed up with two major storms (Hurricane Matthew is one) and dropped a significant amount of water. Some parts of the state saw record inches. The 2016 was not without its challenges; however, with diligent work in the vineyards and picking the best harvest dates we were able to pull in some good grapes.

**BLEND:** 91% Cabernet Franc, 9% Vidal Blanc

**HARVEST:**

The Crozet, VA Cabernet Franc was harvested on 4 Oct. at 21.4 brix, 0.797g/L TA and 3.65 pH.  
The Bent Mountain Cabernet franc was harvested on 13 Oct. at 22.9 brix, 0.748g/L TA and 3.82 pH.  
The Williamsburg Cabernet Franc was harvested on 06 Oct. at 23.9 brix, 0.496g/L TA and 3.88 pH.  
The Vidal Blanc was harvested on 17 Sep. at 24.1 brix, 0.461g/L TA and 3.65 pH

**VINEYARD SOURCING:** Crozet, VA – 44% (Cabernet Franc)  
Bent Mountain, VA – 35% (cabernet franc)  
Wessex Hundred, Williamsburg, VA – 11% (Cabernet Franc and Vidal Blanc)

**FERMENTATION:**

The Crozet cabernet franc was soaked for 12 hours for color, pressed off, then fermented with Rhone4600 yeast for 14 days in stainless steel. The Bent Mountain cabernet franc was fermented with Exotics yeast for 6 days in stainless steel. The Wessex Hundred cabernet franc was fermented with FermavinA33 yeast for 6 days in stainless steel. The Vidal Blanc was fermented with BA11 yeast for 10 days in stainless steel.

**AGING:** The wine was aged in stainless steel and neutral oak barrels

**BOTTLING DATE:** 20 March 2017 – 591 cases

**RELEASE DATE:** April 2017

**TECHNICAL INFORMATION:**

12% Alc  
4.05 pH  
0.635g/L TA  
0.45 RS (dry)

