



STEELE CABERNET FRANC ROSÉ 2017

VINEYARDS

The Cabernet Franc grown to make this rosé comes from the Silva Vineyard a few miles from the winery. The vineyard is one of the most well-manicured vineyards, not a cane out of place, not a weed where it doesn't belong. The Cabernet Franc grown here is of exceptional quality.

WINE STYLE & TASTING NOTE

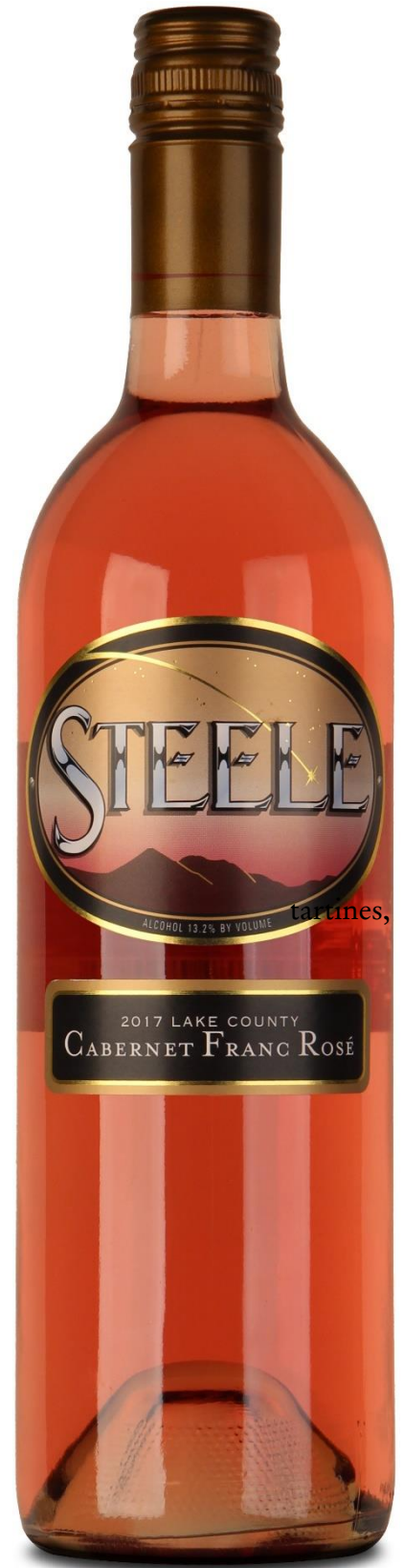
A forty-eight hour cold soak of the Silva Vineyard Cabernet Franc is how this rosé began. Beautiful pink juice is drained off by gravity and yeast is added to ferment in a separate stainless tank at a cool temperature of 50F. The result is a crisp, refreshing wine. Our Cabernet Franc rosé has strawberry, basil, and citrus zest on the nose, with flavors of watermelon, and tropical fruit; with a bright acidic finish. This is a seasonal and very limited release that sells out very quickly each vintage.

FOOD PAIRINGS

Try with a variety of dishes such as Nicoise salad, asparagus and cheese chicken street tacos, or even bbq pork ribs.

TECHNICAL NOTES

APPELLATION Lake County, CA **ALCOHOL** 14% **PH** 3.36
TA 0.85g/100mL **RS** 2.9 g/L **BARREL AGING** None **VINE AGE** avg
 20 years **YIELDS** 2-3 tons per acre **PRODUCTION** 400 cases **MSRP**
 \$18.00



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