

STEELE CABERNET FRANC ROSÉ 2018

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 tartines, chicken street tacos, or even bbq pork ribs.

TECHNICAL NOTES

APPELLATION Lake County, CA **ALCOHOL** 13.2% **PH** 3.45
TA 0.58g/100mL **RS** 3.0 g/L **BARREL AGING** None **VINE AGE** avg
20 years **YIELDS** 2-3 tons per acre **PRODUCTION** 320 cases **MSRP**
\$18.00

