2014 CAB FRANC ROSÉ

VINEYARDS

The Cabernet Franc grown to make this Rosé comes from the Steele Stymie Bench 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.

SEASON

2014 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and early summer were punctuated by late season heat spikes. Harvest conditions were ideal and the conditions produced quality and focused wines.

WINE STYLES AND TASTING NOTES

A forty-eight hour cold soak of the Stymie Bench 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 Cabernet Franc Rosé. This seasonal and limited production Rosé is not to miss.

FOOD PairING

Scallops sautéed in lemon butter with zest of citrus and lime are always a great with this Rosé. Also try it with prosciutto wrapped figs.

APPENDAGE

LAKE COUNTY
HARVEST DATES OCTOBER 8TH, 2014
ALCOHOL 12.5%
BRIX AVERAGE 24.0
FERMENTATION BARREL FERMENTED PH 3.31 TA .74MG/100ML
BARREL AGING 1 MONTHS IN USED FRENCH OAK
VINE AGE AVG. 25 YEARS
YIELDS 3 TONS PER ACRE RESIDUAL SUGAR DRY CASE PRODUCTION 250 CASES

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