

STEELE CABERNET FRANC ROSE' 2015



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.

WINE STYLE & 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 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

APPELLATION Lake County **HARVEST DATES** September 22nd, 2015 **ALCOHOL** 14% **BRIX** Average 23.5 **pH** 3.34 **TA** .80mg/100mL
BARREL AGING 4 months in used French oak **VINE AGE** Avg. 25 years **YIELDS** 3 tons per acre **CASE PRODUCTION** 200 cases