Steele Cabernet Franc Rosé 2016

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** 3.45  
**TA** .70g/100mL  
**RS** Dry  
**BARREL AGING** 4 months in neutral barrels  
**VINE AGE** avg 20 years  
**YIELDS** 2-3 tons per acre  
**PRODUCTION** 450 cases  
**MSRP** $15.00