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NAPA VALLEY
DRY ROSÉ of CABERNET FRANC



INSPIRATION

Inspiration for Virage Rosé came from the “Fenceline Franc” running down a north-facing slope of our vineyard in the rolling hills of Carneros. This lovely, long meandering row ripens up just perfectly for rosé—grown for freshness and lively acidity, like a sparkling wine.

METHOD

Hand-harvested intentionally for rosé, de-stemmed cabernet franc grapes were crushed and macerated just a few hours on the skins. Free-run juice was fermented completely dry at very cool temperatures using a French yeast variety selected to preserve aromatics. The 2013 vintage was stirred on its lees during aging in stainless steel.

WINEMAKER NOTES

Like a Provencal rosé, the 2013 Virage is sheer, delicate and delightful. Aging on the lees brought chalky, mineral character similar to a sparkling brut rosé. Subtle wet stone and spring rain ideas mingle with white peach, quince and pink grapefruit. Pair fearlessly with delicate fare as spring rolls, ceviche, freshly-shucked oysters and shellfish salads. Serve well chilled.

released: APRIL 2014

chemistry: ALCOHOL: 12.9%
pH: 3.39 TA: 6.6

production: 420 CASES

VIRAGE VINEYARDS

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