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NAPA VALLEY
DRY ROSÉ of CABERNET FRANC



appellation: NAPA VALLEY

varietal: CABERNET FRANC

harvested: SEPTEMBER 2014

released: MAY 2015

chemistry: ALCOHOL: 13%
pH: 3.29 TA: 6.5

production: 465 CASES

INSPIRATION

Longtime lovers of Bandol rosé, our inspiration came from the “Fenceline Franc” running down a north-facing slope of our vineyard source in the rolling hills of Carneros. This meandering row always lagged the other blocks by 4-5 degrees brix (sugar) —perfect for refreshing rosé!

METHOD

Harvested specifically for rosé while natural acids are crisp and fresh, we’re picking before darker, red-fruit flavors develop. We hover over the crushed berries while they macerate a few hours before separating the juice from the skins. Thriving in a cool environment, a strain of French yeast consume all natural grape sugars until completely dry, creating complex flavors and bright, vivid aromas.

WINEMAKER NOTES

Always learning, during 2014 – our fifth rosé vintage – we brought in a French winemaking consultant newly arrived from Provence! Ironically, from her influence, in your glass is a more “California-style” rosé than our prior vintage. Packing a punch of flavor from slightly riper fruit, this orange-pink rosé delivers a rush of tangerine, passionfruit, and ripe peach. Bracing freshness and clean minerality make an outstanding companion to butter-drenched lobster, grilled spicy sausages, and rich first courses. Finishing with mouthwatering citrus zest, we crave this rosé with all the freshly prepared foods of summer.

Our rosé is unfined; please store below 70°F.

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