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NAPA VALLEY  
DRY ROSÉ of CABERNET FRANC



#### INSPIRATION

*Our inspiration to produce a fine dry rosé was the "Fenceline Franc" running down a north-facing slope of our vineyard in the rolling hills of Carneros. This long, meandering row lagged by 4-5 degrees brix (ripeness)—just perfect for dry rosé, grown for freshness and lively acidity, like a sparkling wine.*

#### METHOD

*We hand harvest early in the season, before darker, red-fruit flavors and high sugars develop. It's quite an investment to dedicate the highest priced variety in Napa Valley to rosé, but we find the delicate, fresh pink-fruit profile is tough to achieve by "saignee" from fully mature grapes harvested for red wine.*

*In 2015, our sixth rosé vintage, we experimented once again: half the lot was whole-cluster pressed—the method of sparkling wines, resulting in ethereal aromas, and very sheer color! The other half took the usual route: crushed and macerated a few hours before pressing delicious guava-pink juice. French yeast selected for cool fermentation finished both lots bone dry. After aging on lees in stainless, the final blend offers bright aromas and subtle, complex flavors. All wrapped in a polished, satiny texture.*

#### TASTING NOTES

*Reminiscent of our 2013 vintage, a sheer apricot color with intriguing aromas, champagne-like flavors of white stonefruits and cream. Minerality and a refreshing "sea spray" freshness creates an excellent match for shellfish.*

*Appellation:* NAPA VALLEY  
*Varietal:* CABERNET FRANC  
*Harvested:* LABOR DAY 2015  
*Released:* JULY 2016  
*Chemistry:* ALCOHOL 12.62%  
pH: 3.28 TA: 6.5  
*Production:* 308 cases

*From the winemaker's hands to yours. Cheers!*

VIRAGE VINEYARDS

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