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NAPA VALLEY
ROSÉ of CABERNET FRANC



appellation: NAPA VALLEY
varietal: CABERNET FRANC
harvested: OCTOBER 2011
released: MARCH 2012
chemistry: ALCOHOL: 12.9%
pH: 3.37 TA: 6.53
production: 128 CASES

INSPIRATION FOR VIRAGE ROSÉ

The inspiration for Virage Rosé comes from the “Fenceline Franc” running down the north slope of our vineyard in the rolling hills of Carneros. It’s a lovely, long meandering row that ripens up just perfectly for rosé—grown for freshness and lively acidity, like a sparkling wine.

METHOD

Harvested intentionally for rosé, whole-cluster pressed cabernet franc is blended with a little saignée from select red lots (juice bled immediately from the red wine must before color and other phenolic compounds are extracted). Cool fermentation is done in small stainless steel drums with a French yeast variety selected to support fragrant aromatics.

TASTING NOTES

The very cool growing season of 2011 delivered a pale, elegant beauty, lighter and drier than our bolder 2010 vintage. This is decidedly French rosé—aromatic, crisp and refreshing. Mineral-laced hibiscus, quince, watermelon, grapefruit zest and chalky lime. Stunning with crab and other shellfish, grilled chicken, fish and herbed vegetables.

VIRAGE, meaning “a turn in the road” and a “change in orientation” reflects both the location of our vineyards, in the hilly northeast corner of Carneros and a change in winemaking orientation – away from focus on one variety, and toward a balanced blend that expresses its place, reminiscent of the great wines of the Right Bank of Bordeaux.

VIRAGE VINEYARDS
PO BOX 1168, ST. HELENA, CA 94574
phone: 707.963.2588 fax: 707.963.2633
email: EMILY@VIRAGENAPAVALLEY.COM

vineyard tours and tasting: by appointment 707.480.9155
www.viragenapavalley.com • viragevineyards.wordpress.com