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NAPA VALLEY
ROSÉ of CABERNET FRANC



appellation: NAPA VALLEY
varietal: CABERNET FRANC
harvested: SEPTEMBER 2012
released: MARCH 2013
chemistry: ALCOHOL: 13.9%
pH: 3.37 TA: 6.34
production: 127 CASES

INSPIRATION

Inspiration for Virage Rosé comes 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 are crushed and macerated overnight with a little saignée from select red lots (juice bled immediately from red wine must before color and other phenolic compounds are extracted). After pressing, the juice is fermented cool in small stainless steel drums using a French yeast variety selected to preserve fresh aromatics.

TASTING NOTES

The idyllic growing season of 2012 created a flavor-packed vintage. As always, ours is a dry, French-style rosé—aromatic, crisp and refreshing. Stone fruit, tangerine and pink grapefruit are framed by citrus zest and minerality. Stunning with crab and other shellfish, fresh grilled foods and our personal favorite—sushi.

VIRAGE, meaning “a turn in the road” and a “change in perspective” 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

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