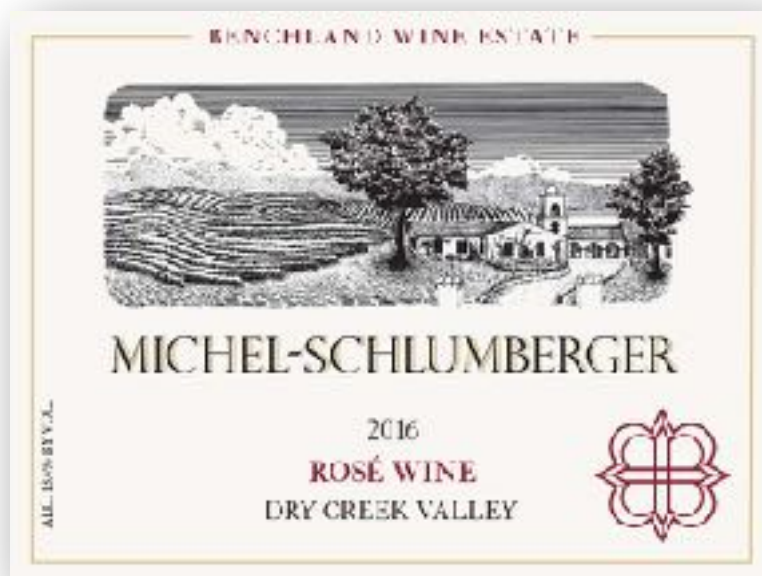


Michel-Schlumberger

2016 **Rosé** Dry Creek Valley



Varietal Composition: 45% Grenache, 20% Counoise, 12% Mourvedre, 23% other Rhone Reds

The Vineyard: The “field blend” of grapes used to make this wine are from a vineyard in the Dry Creek Valley.

Fermentation: The grapes were put into a press and allowed to sit on skins for just long enough to extract just the brightest fruit flavors, and then gently pressed. The juice was racked into stainless tank and fermented at a very cool temperature to retain fresh fruit flavors.

Cooperage / Aging: The wine was aged for 10 months at very cool temperature in stainless steel tank.

Sensory Notes: Color: pale strawberry color

Aromas: fresh plum, strawberry, and cherry

Palate: bright acidity, subtle layers of fresh plum and cherry flavor

Bottling Date: August 8, 2017

Cases Produced: 129

Final Technical Info: pH: 3.25 TA: 0.58 g/100ml Alc: 13.4%