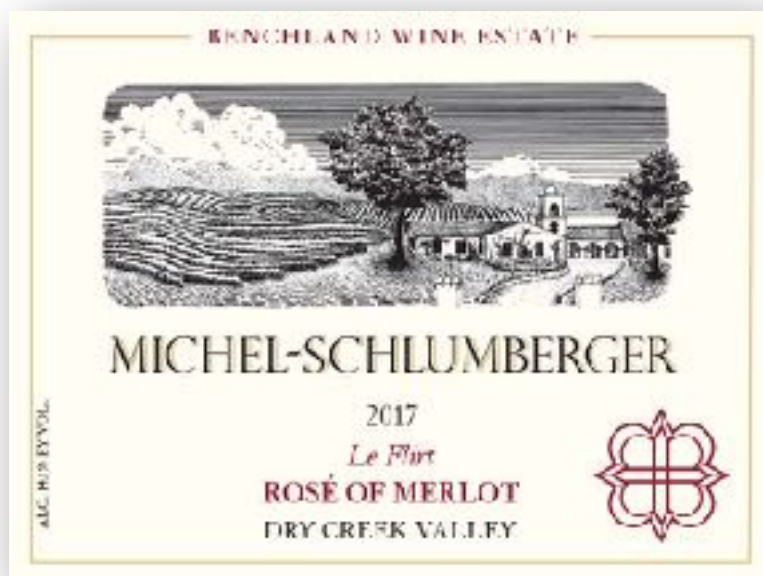


Michel-Schlumberger

2017 *“Le Flirt”* Rosé of Merlot Dry Creek Valley



Varietal Composition: 100% Merlot

The Vineyard: The Merlot grapes used to make this wine were harvested from the coolest part of our vineyard near Wine Creek.

Vintage: Moderate temperatures with no rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

Harvest: September 7th, 2017 Average brix: 23.7 pH: 3.34 TA: 0.72 g/100ml

Fermentation: The grapes were put into a press and allowed to sit on skins for 6 hours 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 6 months at very cool temperature in stainless steel tank.

Sensory Notes: Color: pale strawberry color

Aromas: wild strawberries, fresh cherries

Palate: bright acidity, fresh strawberry and cherry flavors

Bottling Date: April 17, 2018

Cases Produced: 267

Final Technical Info: pH: 3.42 TA: 0.64 g/100ml Alc: 14.1%