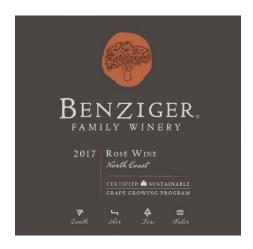


## 2017 DRY ROSÉ NORTH COAST

ALCOHOL 13.5% | TOTAL ACIDITY .71 | pH 3.47



WINE: Fresh and enticing, our North Coast Rosé has aromas of freshly picked strawberries and honeysuckle. The palate picks up layers of ripe Bing cherry, raspberry and a hint of rose hips. Its flavors flourish in the wine's minerality, and finishes with a spry zest. Easy to quaff, in a highly dignified manner, try pairing alongside a Ham, Leek and Gouda Soufflé.

VINTAGE: The 2017 growing season was one for the record book. During the winter and spring, we saw the most rain that we've had in over twenty years (75 inches), frost, hail and strong winds. After the wet start the vines

developed a rapid growth, which we tamed by letting the grass grow in the rows compete with the vines. During the summer, there were four legitimate heat waves before the berries fully changed color, and one after. To prevent burning, we did not pull leaves around the fruit as we normally do, so the clusters were shaded from the intense heat. In addition, we did not pick fruit during the heat spells. This allowed the vines to recover and refresh before harvesting. The vintage finished late but overall the wines are fruit forward with nice acid.

VINIFICATION: The lots for our Rosé went straight to press as whole clusters. The juice was cold fermented to dryness to preserve the crisp acidity and aromatic fruit character. Its flush hue comes from the very short amount of time the juice spends on its skins.100 % stainless steel fermented at very low temperatures to preserve the fresh fruit components.

BENZIGER FARMING PRACTICES: We are dedicated to winemaking that reveals the true character of the vineyard, the varietal and the vintage in certified-sustainable wines defined by individuality and the passion of the people who make them. This wine was made with grapes grown by certified sustainable farming methods. Our sustainable philosophy promotes natural vineyard management, restoration of the land and biodiversity on the estate. We believe these practices result in wines that reflect the authentic flavors, aromas and character of the vineyard.