



BLEND

89% Pinot Noir, 11% Viognier

APPELLATION

100% Clarksburg

ANALYSIS

pH 3.28
TA 5.5 g/L
ALC 13.5%
RS 3.2 g/L

UPC

8 33302 00213 3

SRP

\$12

HEY MAMBO

2014 DRY ROSÉ

TASTING NOTES

Deep strawberry in color, the 2014 Rosé is fresh and enticing with aromas of crushed cherries, lychee, apricot blossom, and light orchid. The flavors are reminiscent of pink grapefruit, white nectarine, and orange zest, all while doing the tango with the essence of tart cherry and Meyer lemon.

WINEMAKER NOTES

A superb harvest overall, 2014 provided a long warm summer lending fruit with great acidity from a few of our favorite vineyard sources. We sourced the Pinot Noir from Merwin Vineyard in Clarksburg, and the Viognier from Wilson Vineyard in Clarksburg. After harvesting the grapes, we crushed the Pinot Noir into a tank and put just a few tons of Viognier on the top of each fermenter and rolled the tank (fancy way to say mix). After 24 hours on the skins, we drained off approximately 8% of the juice from this tank to make the Saignée Rosé. The fermentation was kept slow and cool to trap the essential flavors of both the Pinot Noir and the Viognier. The ending result is a floral Pinot Noir Rosé blend that has a juicy mouth feel, bright acidity, and layers of fresh flavor. A great wine for summer sipping!

FOOD PAIRINGS

A true summertime wine, this wine would pair exceptionally well with a plate of soft cheeses and ripe summer fruits or fried calamari with a light lemon aioli. For a hearty main dish, we would recommend grilled chicken with peach salsa served with a light pasta salad.