



ALPHA OMEGA

2014

ROSÉ
Napa Valley



Whether you're lounging poolside or enjoying a backyard BBQ, our Rosé is the perfect compliment. A blend of Pinot Noir and Grenache, this saignee-styled wine delivers aromas of fresh strawberries and red rock candy with cherry and watermelon flavors on the palate. This always sells out sooner than we would like.

WINEMAKER NOTES:

"The 2014 vintage was extremely early—three weeks ahead of 2013, which was already early. Because of this, the fruit ripened quickly with beautiful, lush aromas with very little tannins. This allowed the Rosé to have great aromatics with a limited structure to preserve the elegance of this saignee style Rosé. In 2014, we introduced Grenache in order to create a Côtes du Rhône blend. This varietal is often misjudged because most people think it should be big and extracted, when we believe Grenache should lighten and freshen the Syrah in the GSM blend. Because of this, the saignee of Grenache adds fresh red fruit and beautiful acidity to the Rosé. We then used a very low temperature during fermentation to preserve freshness, elegance and balance."
-Jean Hoefliger

Color: bright, shiny orange with hints of amber

On the nose: explosion of grenadine and raspberry with touches of paprika, lemon drop, cherry and jasmine

On the palate: fresh entrance of rose and sweet lemon lingering on pink grapefruit and blood orange

Varietals: 90% Pinot Noir, 10% Grenache

Fermentation: 100% stainless steel

% of ML: 0%

Aging: 5 months, 100% tank

Vineyards: Toyon, Henry Road

Case Production: 300

Alcohol by Volume: 14.3%