



2021 ROSÉ KNIGHTS VALLEY

Winemaking

Grapes were hand-harvested at night, sorted, destemmed, gently pressed, then thoroughly settled, An early saignee from a carefully selected cofermentation of the Knights Bridge Vineyard Bordeaux varieties allowed for soft pink color development. After the juice was collected, it went through an elongated, cold clarification prior to fermentation. Fermentation was completed in stainless steel at around 55-58. F for six weeks prior to being barreled down into stainless steel drums. 6 months of elevage kept this wine light on its feet, refreshing on the palette, and deeply complex from the 100% native yeast fermentation.

Tasting Notes

From start to finish, our 2021 offering is the epitome of spring. Aromas of wildflowers, wet stones, and watermelon rind are followed by a light and airy mouthfeel. Stonefruit, prickly pear, and melon flavors are carried seamlessly across the palate by a focused acidity and refreshing finish. This wine welcomes the sunshine and is wonderful enjoyed on its own or paired with light and fresh spring fare. Drink now through 2026.

AVA | Knights Valley

Vineyard Knights Bridge Estate Vineyard

Soil Volcanic, sedimentary, rocky red clay

Varietals 47% Malbec, 28% Cabernet Sauvignon, 25% Merlot

Harvest Date September 25, 2021

Barrel Aging 6 months in 100% stainless steel

TA 7.2 g/L pH 3.20 Alcohol 13.5%

Bottling Date March 29, 2022 Release Date May 1, 2022

Cases 290

SRP \$30