



B CELLARS

vineyards and winery

NAPA VALLEY

Rosé

Rosé Wine

2016
450 cases

VINEYARD	Napa Valley
VARIETAL	Cabernet Sauvignon
APPELLATION	Napa Valley
HARVEST DATE	Sept-Oct 2016
BRIX	23.1

Kirk Venge's Notes

This rosé bursts with notes of strawberry-rhubarb tart, subtle tropical notes and orange blossom. The palate is just as exciting as the aromatic profile. A crisp and clean freshness on the palate is highlighted by the integrated acidity and exquisite balance. Flavors of ripe strawberries, pears, and tangerine fill the palate, leaving you thirsting for more.

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703 Oakville Cross Road ~ PO BOX 84

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Crafting Rosé

Philosophy

Our rosé is crafted using the saignée method. Saignée is a process that involves bleeding or draining the lightly colored juice from tank during the first day of the "cold soak" period for each cabernet lot in production. As part of a typical cold soak process, we remove the juice in order to concentrate the fruit, color, and tannin which yields a deeper and more complex red wine. The beauty of this approach results in a delightful rosé that is a perfect complement to the freshness of summer time menus.

Harvest

As with all of our wines, grapes are carefully hand harvested early in the cool hours of the morning. Once at the winery, fruit is sorted using our sophisticated "optical sorter" then placed into stainless steel fermenting vessels for the first of several days of a cold soak. Late in the first day, a portion of the juice is removed from the tank where it is added to our rosé program.

Winemaking

Fermentation combines the use of our concrete "egg", neutral oak barrels and smaller stainless steel tanks. Once individual fermentation methods are complete, all wines come together in a single stainless steel tank for integrated aging prior to bottling. To preserve the crisp freshness of this seasonal wine, malolactic fermentation was eliminated.

Results

~ 2016 Rosé was bottled on March 6, 2017

~ Final wine values: 14.2% alcohol; 0.82g/100mL Titratable Acidity and 3.42 pH