



NOTRE VIN

2006 HOWELL MOUNTAIN CABERNET SAUVIGNON ROSÉ

Winemaker's tasting notes by May-Britt and Denis Malbec

Nice brilliant, pomegranate red color. This dry Rosé shows a delicious mix of berry flavors such as raspberry, wild strawberry and cranberry with plenty of fruit freshness. It is full-bodied and rich with a creamy mouth-feel and a delicate floral back note of roses.

Grape source

This wine is produced from Cabernet Sauvignon grown at Hughes Vineyard, at 1800 feet elevation on the west side of Howell Mountain, all handpicked on October 31, 2006 and gently brought to the winery in our 35 lb yellow picking bins.

Vinification

Our Rosé is made by the saignée method. As usual, respect of the fruit is our objective. After rigorous sorting to pull out any undesired grapes or bits of stems, the grapes go into our stainless steel tank. The following day, when the must is still pink, we drain about 10% of the juice, which then goes into 55 gallon stainless steel drums for fermentation in the cool cellar. Primary fermentation can take up to two months, followed by the malolactic fermentation. During the fermentation the lees are stirred on a regular basis. This wine has been aged on its lees twelve months prior to bottling. We did not fine nor filter the wine in order to keep it as expressive and balanced as possible.

Wine and food pairing

We have been trying Notre Vin Rosé with many different recipes. Our favorites are simple; roasted chicken, pork on the grill and turkey. Toss your favorite pasta with sautéed mushrooms in a creamy sauce.

Technical notes

100% Howell Mountain
100% Cabernet Sauvignon
Harvest: October 31, 2006
Ageing: 12 months in 55 gallon stainless steel drums
Alcohol: 14.2%
TA: 0.50 g/100mL
pH: 3.9
Production: 75 cases

