



NOTRE VIN

2007 HOWELL MOUNTAIN CABERNET SAUVIGNON ROSÉ

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

Our French style dry Rosé has a beautiful red raspberry color, it is aromatic with a bouquet of delicate summer berries and fragrant roses, with more body than the usual rosé, a good structure and a creamy mouth-feel it is the perfect match for a great variety of dishes.

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 29, 2007 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

Notre Vin Rosé goes with a great variety of dishes. Our favorites are simple; roasted chicken, pork on the grill, the list is endless. Toss your favorite pasta with sautéed mushrooms in a creamy sauce with some tasty garden herbs.

Technical notes

100% Howell Mountain

100% Cabernet Sauvignon

Harvest: October 29, 2007

Ageing: 12 months in 55 gallon stainless steel drums

Alcohol: 14.5%

TA: 0.57 g/100mL

pH: 3.8

Production: 90 cases of 500ml bottles and 24 cases of 750ml bottles

