



NOTRE VIN

2008 HOWELL MOUNTAIN CABERNET SAUVIGNON ROSÉ

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

The 2008 Notre Vin Howell Mountain Cabernet Sauvignon Rosé is also made in the French dry style and shows a lovely color of bright raspberry juice. The nose is a delicious mélange of raspberries, blueberries and strawberries with a few pomegranate seeds. It has nice complexity and surprising depth, the texture is creamy with a pleasant lingering finish that makes this wine pair particularly well with food.

Grape source

Notre Vin rosé is produced from Cabernet Sauvignon grown at Hughes Vineyard, at 1800 feet elevation on the west side of Howell Mountain, all handpicked on October 28, 2008 and gently brought to the winery in our small 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 fourteen 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 and certainly with the Thanksgiving turkey. Toss your favorite pasta with sautéed mushrooms in a creamy sauce.

Technical notes

100 % Howell Mountain

100 % Cabernet Sauvignon

Harvest: October 28, 2008

Ageing: 15 months in 55 gallon stainless steel drums

Alcohol: 14.2 %

TA: 5.6 g/L

pH: 3.8

Production: 28 cases of 500ml bottles