



## NOTRE VIN

### 2010 HOWELL MOUNTAIN CABERNET SAUVIGNON ROSÉ

Our Rosé, made by the saignée method of the Cabernet Sauvignon we harvest up on Howell Mountain, is fermented in stainless steel barrels in the cool cellar and aged on lees for up to 10 months. It is a recipe from Château Latour where Denis experimented with making rosé from juice of Cabernet Sauvignon grapes. The wine was labeled, however it never reached the market, as it was only served at the chateau at various lunches and dinners. It proved to hold up extremely well and we still have a few bottles left of the 1990, 1992 and 1994 vintages that we enjoy from time to time. Notre Vin Rosé is made in the very same way.

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

Our 2010 Rosé expresses a lovely red raspberry color. The nose is expressive, fruitier than usual with the traditional berry aromas of raspberry and wild strawberry, even ripe peach together with more exotic notes such as litchi and passion fruit. Like the previous vintages it is a fully dry Rosé with a mouth-feel that is round with rewarding freshness that enhances the many layers. The finish is long with flavors of toast and brioche emerging from the stirring of the lees.

#### **Wine and food pairing**

We have been pairing Notre Vin Rosé with many different recipes. Our favorites are simple; roasted chicken, pork on the grill. Recently, May-Britt made a Provencal style Squid stew which was absolutely delicious with the Rosé.

#### **Grape source**

This wine is produced from Cabernet Sauvignon grown on Howell Mountain, all handpicked on October 28, 2010 and gently brought to the winery in our 35 lb yellow picking lugs.

#### **Vinification**

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 barrels for fermentation in the cool cellar. Primary fermentation can take up to 2 to 3 months, followed by the malolactic fermentation. During the fermentation the lees are stirred on a regular basis. We did not fine nor filter the wine prior to bottling in order to keep it as expressive and balanced as possible.

#### **Technical notes**

Harvest: October 28

100 % Howell Mountain

100 % Cabernet Sauvignon

Ageing: 17 months in 55 gallon stainless steel barrels

Alcohol: 13.8 %

TA: 0.51 g/100mL

pH: 3.8

Production: 36 cases