



Alc. 13.8% By vol.

Harvest Dates: August 29th, September 17th, and 22nd
Finished pH: 3.34
Finished TA: 0.70 g/100 ml
Blend Composition: Pinot noir, Sangiovese and Merlot
Vineyard Locations: Carneros, Yountville and Calistoga, Napa Valley
Case Production: 168 cases 750 ml

Vintage: The 2014 vintage was early and excellent! Although rainfall levels for the '13-'14 winter were some of the lowest on record, the timing of the spring rains in early 2014 were at the perfect time to give the vines a drink during bloom and set. A moderately cool late spring and summer allowed the hang time of the fruit to develop amazing flavor and aroma in the fruit and juice. An early kick off to the harvest and even weather allowed us to enjoy another great vintage. The combination of Pinot noir, Sangiovese and Merlot make a delicious blend for this Rosato. The cool climate Pinot noir provides great cherry fruit while Sangiovese adds a great depth of fresh strawberry and watermelon and Merlot contributes depth and texture. It is the art involved with winemaking that enables winemakers to produce great blends from three distinct varieties.

Winemaking: The grapes were all hand-picked and sorted prior to destemming at the winery. The must was then allowed contact with the skins for less than 24 hours prior to draining between 5-15% of the juice content into a small tank for fermentation. The resultant red wine is more powerful, having a higher skin to juice ratio and the light pink juice that is "bled" or is the "saignee" is fermented cold and long, which retains the beautiful fruit aromas and flavors that are described above.

Tasting Notes: Rosatos and Rose's are popular wines that are versatile when pairing with food and are appropriate at all occasions. When the weather is cool, the wines can be served at slightly lower than room temperature and enjoyed as a light fruity red wine. When the weather is warmer, they can be chilled and used as the "first glass" or as a refreshing aperitif. Pair this Rosato with Seared Ahi Tuna, Duck Confit Salad, Brie Cheese and San Francisco Sourdough bread or enjoy on its' own.

Chris & Paige Dearden-Winemaker/Owner

Dearden Wines – PO Box 4364-Napa, CA 94558
(707) 363-8555 chris@deardenwines.com