



2018 SOFIA ROSÉ

Sofia Rosé is a wine of unparalleled beauty. From its shapely, stylized bottle to its delicate fruity essence, this is a wine like no other. When served chilled, its refreshing style makes a delicious partner to light summer fare and savory hors d'oeuvres.

VINEYARD NOTES

The fruit for our Sofia Rosé is grown in Monterey County, an appellation known for its cool climate and diurnal temperature pattern, where warm daytime temperatures drop as much as 50 degrees in the evening. This condition extends the growing season and helps the grapes to ripen slowly. Our Grenache and Syrah are grown in the northern reaches of Monterey where Rhône varietals thrive.

WINEMAKER'S NOTES

In crafting Sofia Rosé, the grapes are harvested at a lower brix to ensure the wine remains light in character and pairs well with food. To achieve our signature hue, an elegant shade of salmon pink, the grapes are held in the press for a short period of time until the juice has just the right amount of pigment. The juice is then separated from the skins. Fermentation takes place at a cool temperature in stainless steel to preserve the wine's delicate fragrance.

TASTING NOTES

The 2018 vintage played out like a winemaker's dream. The season unfolded slowly and harvest was spaced out over several weeks allowing the fruit to develop optimal levels of natural acidity and intense aromatics. This year's Sofia Rosé exudes a beautiful fragrance of wild strawberry, pomegranate, rose petal, and white tea leaf. The palate is elegant with lush, juicy flavors of Asian pear and bergamot. One of our best efforts yet.

APPELLATION:	Monterey County, California
BLEND:	50% Syrah, 25% Grenache, 25% Pinot Noir
ALCOHOL:	12.8% by volume
PH:	3.42
TOTAL ACID:	.62 grams per 100 mL
RESIDUAL SUGAR:	Dry (0.25% residual sugar)

