

Rose & Son



Cabernet Sauvignon, 2018

Grape: Cabernet Sauvignon

Clone: 337

Soil: Positas fine sandy loam

Yeast: Native

Aging: 16 Months Neutral French Oak,

Alcohol: 14.4%

Vintage : 2018

Vineyard: Coquelicot Estate, CCOF Organic

AVA: Santa Ynez Valley

Brix: 23.4 Average ° brix

Bottling: unfiltered, March 2020

Production: 200 Cases

Fermentation: The grapes were destemmed into 2 ton open top fermenters without sulfur. Native primary fermentation began within four days. The wine was pumped over twice daily for first week then decreased to once daily. Upon completion of primary fermentation (14 days) the wine was pressed to tank then racked to barrel after settling overnight.

Ingredients: Hand harvested, organically farmed grapes, indigenous yeast, naturally occurring lactic acid bacteria and minimum effective SO₂

Tasting Note: Deep garnet in color. Aromas of Blackberry, current, violet, spice, black cherry. On the palate a refreshing lighter quality to Cabernet with soft tannins, juicy blackberry, cherry, and a touch of spice to add to the finish.

