

Rose & Son



'Queen to Kings', Bordeaux Red Blend, 2018

Merlot 40%, Cabernet Franc 22%, Malbec 20%, Cabernet Sauvignon 18%

Vineyard: Coquelicot Estate
Appellation: Santa Ynez Valley
Vintage: 2018
Brix at harvest: 22.5 - 24° brix
Alcohol: 13.8%
June 2019, unfiltered and unfiltered

Farming: CCOF Certified Organic
Soil Series: Postas fine sandy loam
Harvest date: October 10-118, 2017
Yeast: Natural Indigenous yeast
Aging: 20 months Neutral French oak
Bottled:
Production: 475 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

Winter Pairing: The perfect wine isn't always a single varietal. This blend brings out all the best qualities in a nice soothing red. Merlot is the dominating force here offering soft and elegant round tannins. The Franc offers a nice peppery note, the malbec brings acidity and the Cabernet for structure. Truly the perfect pairing for a nice steak or braised meat. Our wines are all matured in neutral French oak making allowing for an easier drinking wine. Forget the meal and let's make this one a perfect fireplace companion.

