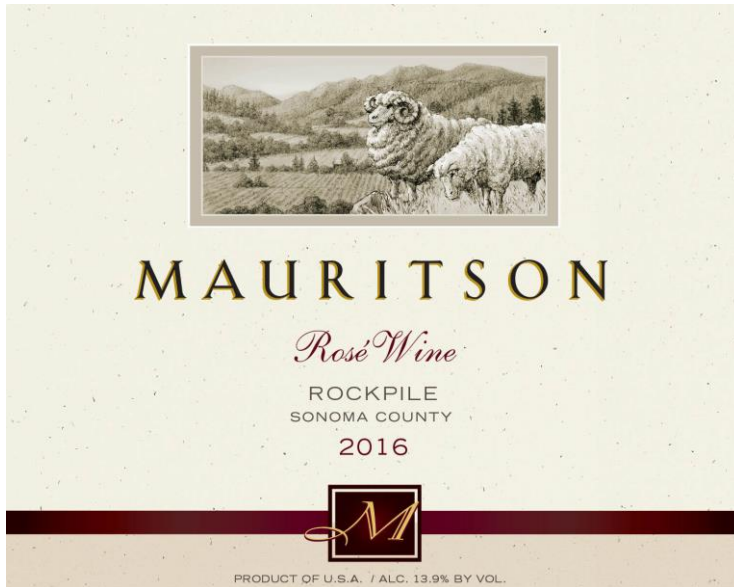


2016 Mauritson Rosé *Rockpile*



Production:	375 cases
Appellation:	Rockpile
Composition:	100% Cabernet Franc
Estate Vineyards:	Rockpile "Buck Pasture" Vineyard
Alcohol:	13.9% by volume
Fermentation:	100% Stainless Steel
Aging:	6 months 100% Stainless Steel

Winemaker Notes

For the 2016 vintage, our Rosé was made by whole-cluster pressing 100% Rockpile Cabernet Franc. This practice produces lightly colored and delicate wines. The Rosé juice is fermented entirely in stainless steel and has not gone through malolactic fermentation, preserving the bright, fresh, natural malic acid in the grapes.

The 2016 Rockpile Rosé has an enticing pale pink quince blossom color. The nose is a beautiful combination of early strawberries drizzled in sweetened vanilla cream, white magnolia blossom and wet river stone. Vibrant and refreshing, this Rosé is focused on the palate. Flavors of high-toned red fruit give way to minerality and hints of pink grapefruit. The wine is soft and inviting on the front palate, with a crisp and pure finish. Please enjoy this wine over the course of the next 12-18 months with lighter fare or on the porch with friends on a hot summer day!