



2008 Sandpiper Rosé

Growing Season

The season began with difficulty - early bud-break and a late hard frost damaged vines enough that crop yields were low all across the Valley, which means that 2008 vintage wines will be in shorter supply than previous years. Although the yields were light, the fruit was small-berried, concentrated, and intense.

Winemaking

This delicious summer wine is made up of 100% Coombsville region Syrah from the Porter Family Estate and Shearer vineyards, harvested on September 17th, 2008. While this may seem early, these grapes were harvested at the perfect time for rosé wine - when the acids are still bright and the fruit flavors are in the red fruit flavor stage of strawberries and raspberries, red currants and pomegranates. We utilized a Rhône yeast selection designed to ferment the wine slowly at a low temperature and maximize the fruity esters, around 58° F. By using such a low fermentation temperature, we were able to retain all the great tropical volatile compounds that make this wine so delicious and unique, while still capturing classic rosé characteristics.

Sensory Profile

Beach-inspired tropical fruit aromas of mango, pineapple, passionfruit, and ripe strawberry, with crashing waves of bright strawberry, red raspberry, and red currant flavors and a crisp acidity. The perfect summer wine.

Varietal Composition

100% Syrah

Appellation

Napa Valley

Final Chemistry

TA: 8.4g/L

pH: 3.47

Alcohol: 14.5%

Residual Sugar: 0.03%

Cellaring

None

Production

40 cases

Bottled

January 19th, 2009

Released

May 1st, 2009

Price

\$20.00

