



2016 Rosé Napa and Sonoma

This is our seventh release of Rosé and we could not be happier with the results. This is always one of our most popular wines and will sell out quickly so do not wait as summer is already here!

ABOUT THIS WINE

The color shimmers with a shade between strawberry and coral with hints of crimson. This refreshing rosé shows vibrant cranberry, wild strawberry, citrus rind and a hint of minerals in the aroma that is effusive upon a few swirls of the glass. Lip-smacking flavors of tart berries mixed with white cherry and citrus dance together in harmony. This wine is juicy, refreshing and elegant all at the same time. This would be a perfect partner with either a grilled ham, tomato and cheese panini or a wood fired margherita pizza.

The August Briggs Rosé was produced with mélange of grapes grown in both Napa and Sonoma counties. The grapes were harvested beginning September 1 to September 26. We started with some juice bled of the skins of some Pinot Noir from Sonoma County and then bled off Zinfandel Charbono juice from grapes right here in Calistoga and finally a wee bit of Cabernet Sauvignon. We made the wine by bleeding (saignée) the juice off of the grape skins after only 2 hours to give the wine its brilliant hue. Then the fermentation of four separate lots took place over the course of 6 weeks with 100% in stainless steel barrels. After fermentation the wine was blended and finally aged in a stainless steel tank for 6 months then bottled.

Just 72 cases produced!

SPECIFICATIONS

Vintage:	2016	Alcohol:	12.0%
Wine Type:	Rosé	Cases:	72
Varietal:	PN, Zin and Charbono!	Barrel Aging:	6 Months
Appellation:	Napa & Sonoma	Barrels:	Stainless Steel