



2018 Rosé Tri County

This is our tenth release of Rosé (wow) and we could not be happier with the results. Rosé and blush wines for many years were thought to have been sweet and village plonk. Thankfully over the last 10-15 years here in Northern California there has been a resurgence of this style of lively, dry, crisp and enjoyable wine. Our 2018 is medium-light with a salmon color, a hint of coral as this refreshing rosé shows aromas of wild strawberry, watermelon, pomegranate and a hint of spice in the first swirl that is vibrant and effusive in the nose. A hint of grapefruit mixed with tart white nectarine, and cranberry dance on the palate with bright acidity. It is crisp and satisfying with a finish that begs you to taste more!

The August Briggs Rosé was produced with mélange of grapes. We used some old vine Zinfandel from right here in Calistoga and Oakley and added in Pinot Noir from the Russian River Valley. We made the wine by bleeding (saignée) the juice off of the skins after only 3 hours to give the wine its brilliant hue. Then the entire fermentation took place over the course of two weeks in 100% stainless steel barrels. After fermentation the wines were blended into a stainless steel tank for 6 months then bottled. **Just 75 cases**

Vintage	2018
Varietal	62% Zinfandel, 38% Pinot Noir
Appellation	Napa, Sonoma, Contra Costa Counties
Alcohol	14.2%
Cases	75
Barrel Aging	6 months Stainless Steel