



ROSÉ WINE  
california

Alc 13.5% by Vol

## Tech Sheet: 2011 Johndrow California Rose Wine

**Vintage:** 2011

**Varietal breakdown:** Cabernet Sauvignon – 100%

**Appellation:** California

**Harvest Date:** September 27, 2011

**Analysis:** TA – 0.563 g/100 ml. pH – 3.58. Alcohol - 13.5%

**Date bottled:** August 30, 2012

**Cases bottles:** 90 x 12 bottle cases

**Tasting Notes:** Beautiful nose of strawberries, red currants, jelly beans with a luscious and semi-sweet palate and flavors of raspberry, cherry and spices.

**Winemaking:** To obtain an intense color, once an hour, during the initial cabernet fermentation the winemaker takes out of the tank a certain amount of juice. When the color is satisfying, the wine making process goes on as for a white wine. A long, slow, cold stainless steel fermentation retains the fresh fruit aromas and flavors characteristic of optimally ripe rose wine. The lees are stirred periodically to add complexity and mouth feel to the final blend.

**Release date:** September 8, 2012

Revised 2/27/12