

Complant

2018 POMME-EN-MAIN ROSÉ



VARIETAL

100% Zinfandel

OAK

Neutral Bordeaux barrels

VINEYARD

Benguereel Family Vineyard

REGIMEN

15 months

FARMING

Organic

ALCOHOL

12.95%

WINEMAKING

Many rosé wines are made using the *saignée* method - the technique of concentrating red wine fermentations by pulling off some of the free-run juice a few hours after crushing, resulting in a wine with relatively high alcohol and low acidity. The *Pomme-en-Main* Rosé comes from the organic Benguereel Family Vineyard located in the heart of Sonoma. The fruit was harvested at low brix and high acid to give us a fresh, low-alcohol wine. A few hours of skin contact captures just the right amount of color, and the whole clusters were pressed that afternoon, and fermented using native yeast in neutral Bordeaux barrels with partial malolactic fermentation.

TASTING NOTES

The 2018 *Pomme-en-Main* Rosé has a coral pink hue with orange highlights. Notes of green apple, honeydew melon, lime zest, and watermelon rind on the nose give way to flavors of tart, wild strawberry on the palate, supported by a backbone of minerality and a savory salinity on the finish.

75 cases produced | 12-750ml