

 **2022 José Rosé**

 **Estate Middleburg AVA**

***PRODUCTION NOTES***

Our “José” Rosé is made from 100% Estate grapes grown at Casanel Vineyards. 39% direct press of Cabernet Sauvignon & Petit Verdot, saignée of 28% Petit Verdot, 8% Carménère, as well as the addition of some white wine and red wine; 11.5% Chardonnay, 11.5% Pinot Gris, and 2% Norton. It is made by using both the direct pressing method (39%) as well as by the bleeding method, or saignée method (36%), red wine and white added (25%). After hand-harvesting and sorting in the vineyard, the grapes were gently transported into small lugs and were stored for one night in a cold room. The day after, the grapes were sorted again on a sorting table before pressing (for the direct pressing method). Cold-settling occurred for a night and then alcoholic fermentation started in stainless steel tank. This wine was fermented and aged entirely in stainless steel. In February, we proceeded to protein stabilize and cold stabilize before hand-bottling on the Estate in March.

***TASTING & FOOD PAIRING NOTES***

***Color is pale rose gold – peach – raspberry and strawberry – citrus (grapefruit)* – crisp acidity**

Lighter dishes – goes well with lighter fare, grilled white meats, summer salad – fresh fruits & cheese

**PRODUCTION DETAILS**

Vintage Year: 2022

Vineyard: 100% Casanel Vineyards, 100% Estate Appellation: AVA Middleburg
Composition: 39% Cab Sauv, 28% PV, 8% Carménère, 11.5% Chardonnay, 11.5% Pinot Gris
2% Norton red wine

Average Vine Age:  15+ years

Harvest date (for direct pressing method): 09/29/22 (PV), 10/11/2022 (Cab Sauv)

Harvest Date (for saignée): 9/24/22 (Carménère), 9/29/22 (Petit Verdot), 10/11/22 (Cabernet Sauvignon)

Harvest Date: 10/06/22 Norton red wine

Bottling date: 03/23/2023 (blended on 2/21/2023)

Yeast: Delta, Alchemy 2, FX10, VL2 and VL3

PH: 3.37

Alcohol: 12.5%

Residual Sugar: ~0 g/l

Aging: 100% stainless steel

Aging time: 6 months

Cases produced: 90 cases

Cellaring: Enjoy it now until 2025