



2016 MINUET
SANGIOVESE ROSÉ
Napa Valley

VINEYARD

Our 2016 Sangiovese Rosé comes from a collection of our best Sangiovese vineyards in Oakville, Atlas Peak, and Oak Knoll. These vineyards lie in the heart of Napa Valley, and each contributes individual complexities for which the region is known.

BLEND

Sangiovese 100%

WINEMAKING

Like the Luna Minuets of the past, this wine was made with the *saignée* (bleeding off) technique. The fruit was de-stemmed and crushed; then the rose wine was immediately drained off the skins. This method allows for a richer color and more flavor nuances than whole-cluster pressing, because of the increased skin contact. The wine was fermented in small stainless steel tanks. Thirty percent was transferred to neutral French Oak barrels to age sur lie for five months. The wine was filtered and bottled in February 2017.

TASTING NOTES

The 2016 Sangiovese Rosé is a bright watermelon color. The nose is a playful mix of abundant watermelon, raspberries, and lilies. The palate is greeted with refreshing mint tea notes and leads to a visceral pomegranate finish. This wine will pair well with hard cheeses, salads and a variety of white meat and seafood dishes.