



Michael David Rosé

2022 | Lodi Appellation

TASTING NOTES

Pale Salmon in color, our 2022 Rosé opens with an enticing bouquet of juicy pomegranate, strawberry and guava on the nose. Light in body with vibrant acidity, flavors of pink grapefruit, nectarine and raspberry lead to a crisp, refreshing finish with pleasant fruit notes. Best served chilled on a patio with great company!

HISTORY

Comprised of Syrah, Cabernet Franc and Merlot from Phillips family vineyards, this Rosé is truly one of a kind. Throughout the growing season, the berries were tasted in the vineyard to determine optimal picking time, with lower sugar and higher acidity in mind. Handpicked at the beginning of the harvest and in early morning to ensure the grapes stayed cool, the berries were then de-stemmed and whole cluster pressed. This creates a more delicate wine by reducing the contact time with the stems and skins. The wine was then fermented in cool temperatures, preserving the lighter flavors and aromas, resulting in a balanced, easy-sipping Rosé.

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Technical Data:

T.A.: 0.60g/100ml

pH: 3.26 Alc.: 12.5%

Composition:

47% Syrah

35% Cabernet Franc

18% Merlot

Oak Aging:

Stainless steel fermentation, no oak

Bottling Date:

December 15, 2022



Certified Sustainable Grape Growing by the Lodi Rules Program