



2015 ROSÉ



VINEYARD NOTES

Appellation: IGP Vacluse (Indication Géographique Protégée Vacluse)

Name: La Verrière

Age of Vines: 60 years

Size of Vineyard: 30 hectares (74 acres) under cultivation

Exposure: Northwest-facing slopes

Elevation: 530 meters (1,739 feet)

Density: 4,300 vines/hectare (1,740 vines/acre)

Soil: Clay and limestone, very stony

Pruning Method: Double cordon de Royat, 6 shoots per cordon

Viticulture: Organic and biodynamic practices

Harvest Dates: September 21–October 14

Yields: 35 hl/ha (2.59 tons/acre)

2015 VINTAGE NOTES

The 2015 harvest was a bit earlier than usual, after a cold winter, rainy spring and a very hot summer with intermittent storms. September was also hot, with one major rainfall mid-month. A cool, sunny October spurred an early harvest, during which time there was some concern from two major rainstorms.

WINE NOTES

Fermentation: Direct press, skin contact at time of pressing for 1.5 hours; very cold fermentation for 5 weeks, 75% in stainless-steel tanks, 25% in French oak barrels

Aging: 25% of the wine was aged for 3 months in French oak barrels; mix of new and one-year-old with light toast

Fining: With green pea powder

Filtration: Tangential

Bottled: February 24, 2016

Varietals: 65% Grenache, 30% Syrah, 5% Cinsault

Alcohol: 13.5%

TA: 5.2g/L

pH: 3.5

Cases Produced: 3,700 (6/750ml)

Cases Imported: 1,000

TASTING NOTES

Appearance: Clear, pale rose pink

Nose: Strawberries and citrus with hints of jasmine and passion fruit

Palate: Expressive summer fruits, fresh, full-bodied, crisp and long on the finish

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