

*Catalina*



## 2019 “The Princess” Rosé

**Vintage:** 2019

**Appellation:** Knights Valley, Sonoma County

### **Tasting Notes:**

The color is cranberry red with blue and violet hues at the edge of the glass. Predominant aromas are floral, very reminiscent of roses and honeysuckle. Fruit aromas begin with Bing cherry and strawberry with hints of pomegranate, kiwi and orange zest. Flavors are similar with bright acidity, followed by a round and silky texture. The finish is crisp and zesty; very refreshing, while inviting another glass!

**Food Pairings:** This Rosé is excellent with fresh sliced fruits, with lighter, tangy cheeses, appetizers or with delicate fish courses such as trout or filet of sole.

### **Vineyards:**

Our “Princess Rosé” this year is 100% Sangiovese from a single vineyard in Knights Valley: a remote valley tucked between Alexander Valley and Calistoga. It enjoys the morning fog like Alexander Valley and the warm afternoons like Calistoga, thus being ideally situated for Sangiovese’s strict maturity regimen, just like in its native Tuscany!

### **Vintage Notes:**

The winter of 2019 yielded well over 50” of rain in Knights Valley. Spring started late, in mid-May, and was cool and compressed. As a result, fruit set was reduced, the crop was lowered and the grape quality increased. Summer weather was “normal” but hot, dry fall winds were hard on the canopy. Fortunately, the canopy was ample and did shade the berries from sunburn. Thus, wine quality was excellent.

### **Fermentation & Aging:**

The grapes were harvested during the first weeks of September. The sugar was 23.5° brix and the acid was 6.9g/L. After crushing the juice was left in contact with the skins for a few hours then drawn off; the saignéé process. Yeast was added and the fermentation was two weeks at 50°F in stainless steel tanks to retain fruit and freshness. The wine was then left in contact with the lees for a creamy texture. After racking and finishing, the wine was bottled in mid-February, 2020.

### **Technical Details:**

**Production:** 120 Cases

**Blend:** Sangiovese 100%

**Cooperage:** Stainless Steel with Surlie  
Barrel aging

**Release:** April 2020