



## 2017 RUTHERFORD ROSÉ MCGAH VINEYARD - NAPA VALLEY

### *Vintage*

The 2017 vintage was a one for the record books. It will always be known for the intense fires in Sonoma and Napa counties that burned thousands of acres in October. Luckily, many of the grapes from the vintage were already harvested. The power outages, and mandatory evacuations created issues for access to wineries. The growing season before the fires was fantastic after the deluge of rain in the winter that charged the soils, filled the reservoirs, and brought most of California out of a decade of drought. The season was progressing slowly, and evenly when in August, we had an intense heat wave lasting multiple days that arrested the ripening. There is quite a difference between the wines harvested before and after the heat wave, the wines harvested after the heat wave and before the fires, and the wines harvested after the fires and before the rain in late October. Needless to say, having multiple pieces to blend with is key to producing well-balanced wines in 2017. Needless to say, having multiple pieces to blend with is key to producing well-balanced wines in 2017. Luckily, the Rosé from McGah Vineyard was harvested well before the heat wave and fires.

### *Vineyard*

McGah Family Vineyards encompasses 65 acres in Rutherford near the Silverado Trail. Being on the east side of the valley, there is intense exposure that yields ripe and concentrated fruit. The area is hallowed ground for Cabernet Sauvignon and generally growers in the area are not interested in planting unexpected varieties for economic reasons, as Cabernet Sauvignon commands a much higher price. The McGah family is an exception to the norm, and we have collaborated under a long-term contract to develop one acre of the Heritage Vineyard with special soil preparation, site-specific rootstock (St. George), and fantastic clones of Grenache (515, Tablas D) and Mourvèdre in our rows. The block was redeveloped in 2011, and after much anticipation our acre produced a small crop in 2014. The vines are trained traditionally in the Gobelet Method, with tight spacing (4x8). It is slightly sloping benchland, so the soil is well drained with classic Rutherford red, dusty soil. McGah Family Vineyards is meticulously farmed and celebrates the diversity of the Napa Valley.

### *Winemaking*

The Rosé was hand-harvested at dawn, and whole clusters pressed cold, first thing in the morning. It gets as little skin contact as possible and goes through the "sparkling wine" program in the bladder press, the gentlest program. The clear juice was racked to our Sonoma Cast Stone concrete egg for fermentation. The primary fermentation never reached 65 degrees Fahrenheit (the egg is temperature controlled) to preserve freshness. No malolactic fermentation was allowed. The wine was blended in early February, and lightly filtered on the way to bottle.

### *Tasting Notes*

Watermelon rind and Freesia are persistent in the whole cluster pressed Grenache. Completely dry, this component of the blend is all about floral freshness and acidity. The Mourvèdre brings weight, texture, color and spice. The Sonoma Cast Stone concrete egg makes the wine round; the acidity is expressed more as minerality rather than tartness. This provides structured balance through the finish, and leaves the palate energized. Our Rosé is made to be light, fresh and consumed immediately. Expect tartrates to form on the cork and bottle. Age at cellar temperature to avoid tartrates buildup. Serve chilled at 45 degrees Fahrenheit.

### *Analysis*

Harvested: September 1, 2017  
Composition: 84% Grenache, 16% Mourvèdre  
Alcohol: 12.9%  
Bottling Date: February 2018  
Release Date: May 2018  
Production: 144 cases

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