



## 2019 RUTHERFORD ROSÈ MCGAH VINEYARD - NAPA VALLEY

### *Vintage*

2019 came on the heels of the bountiful and rich 2018 vintage. It was a long cool year in Napa that warmed near the end. There was a light sprinkle that extended the season as the reds started reaching the winery. It was a welcome sight as the drought in California continued without fires, heat spikes, or power outages. Despite the lack of water in the soils, the vines in Napa surprised us with another above average yielding year. The wines are dense, opulent, and concentrated. It's hard to imagine another quality year like 2018 – with the added benefit of better aging potential.

### *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*

Our Rosè is light, fresh, and dry. It is the style that we like to drink, with the same protocols that we have used for 11 years. We hand harvest at dawn, and whole cluster press cold, first thing in the morning. The Rosè gets as little skin contact as possible, and goes through the "sparkling wine" program in the bladder press, the gentlest program. The clear juice is racked to our Sonoma Cast Stone Egg fermenter. The fermentation never reaches 65 degrees Fahrenheit, to preserve freshness. No malolactic fermentation is allowed. The wine is lightly filtered on the way to bottling. All natural acidity. Ingredients: Grapes, Yeast, SO<sub>2</sub>.

### *Tasting Notes*

The 2019 Rosè is one of our lightest Rosès in color, “onion-peel” pink. Honeysuckle, crane melon and lemongrass notes in the nose stay fresh and vibrant as the wine picks up air. Cucumber water, grapefruit pith, and minerals liven the palette leaving you refreshed and energized. The low alcohol creates the perfect pairing for the pool, beach or a sunny afternoon. Great for this summer, and even better next summer. This Rosè will age. We know from experience.

### *Analysis*

Harvested: September 19, 2019  
Composition: 84% Grenache, 16% Mourvèdre  
Alcohol: 13.3%  
Bottling Date: June 2020  
Release Date: April 2021  
Production: 224 cases

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