

SALVESTRIN

~ NAPA VALLEY ~

2022

VIN ROSE

ST. HELENA, NAPA VALLEY

Tasting Notes:

Our 2022 Vin Rose reveals a bright salmon hue bursting with fresh notes of watermelon and raspberry on the nose. The palate presents vibrant and zesty strawberry and red grapefruit complemented with a crisp finish showcasing balanced minerality. A refreshing wine, perfect to enjoy on its own or paired with any meal.

Winemaking:

Our rosé is harvested specifically for the purpose of making this wine; meaning it is not a simple bleed from our red wines. This is an important quality distinction; grapes harvested specifically for rosé are picked earlier for better acid retention and brighter aromatics. Harvested in the cool hours of the night, the grapes arrive to the winery by 7am. We begin processing immediately, using a gentle champagne style press cycle to extract the juice from the skins. Dryice is used to protect the juice from oxidation. The juice is gently pumped to stainless steel barrel drums (75-gallon capacity) for fermentation by native yeast. Fermentation typically lasts about 3 weeks. Once primary fermentation is complete, the barrels are sulfured to prevent malolactic fermentation. Immediately following harvest, the barrels are racked clean off of lees and returned via gravity to a mixture of stainless-steel barrels and/or neutral French barrels, depending on mouthfeel. The Rosé is aged for 5 months, filtered, and bottled the spring after vintage.



BLEND: Sangiovese, Merlot and a splash of Zinfandel

AVA: St. Helena, Napa Valley

HARVEST: August 2022

PRODUCTION: 98 cases

RELEASE DATE: March 2023

AGING: 5 Months

ALCOHOL: 13.2%

COOPERAGE: Neutral Oak