

# SMOKE TREE, ROSÉ

## TASTING NOTES



Fresh and vibrant, Smoke Tree Rosé offers aromas of rose petals, grapefruit and nectarine. The palate continues with flavors of strawberry, passion fruit and lemon woven together with elegant acidity. The finish is crisp and refreshing.



## VINEYARDS

To make the perfect rosé, Anne searches for fruit with acid balance at lower sugar levels, floral elegance and proper tannin ripeness. She navigates around the dominance of intense, dark red fruit by finding sites with diurnal shift (cool and warm temperatures) and well-draining or light soil types. The 2018 vintage centers around 15-25 year old Grenache from Redwood Valley Mendocino and Lake County, with the introduction of Merlot from Mendocino County. Smaller percentages of Carignan and Zinfandel from Mendocino County and Redwood Valley Mendocino complete the blend. All Smoke Tree's vineyard partners are sustainable, and some are organic.

## DRINK WELL, EAT WELL

Smoke Tree Rosé is delicious on its own. If pairing with food, local and seasonal fare is ideal. Think vibrant salads, artisanal grains or local seafood, simply grilled.

## VINIFICATION

The handpicked grapes were whole-cluster pressed in satellite locations to minimize impact of color and phenolics. A week of "stabulation" kept the pre-fermentation juice cold and on its lees to allow aromas to develop. Fermentation occurs in stainless steel tank; there was no malolactic fermentation. The wine ages approximately five months on the lees, with lees stirring once a week during the first month. Smoke Tree Rosé was bottled the first week of January.

## THE BLEND

Grenache – 47%  
Merlot – 27%  
Carignan – 16%  
Zinfandel – 8%  
Syrah – 2%

## CHEMISTRY

Alc.: 12.7%  
TA: 5.7 g/L  
pH: 3.48  
RS: 0.2 g/L (dry)

