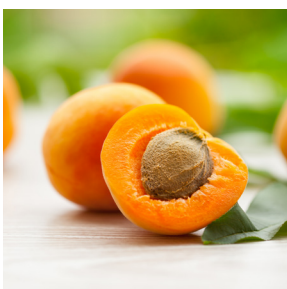


SMOKE TREE ROSÉ



TASTING NOTES

Fresh and vibrant, Smoke Tree Rosé offers aromas of guava, apricot and tropical fruits. The palate echoes the nose with flavors of crabapple and quince paste. The finish is crisp and refreshing.



90^{PTS}

THE TASTING PANEL

"My vision is for balance, finesse and elegance – crafting the perfect summer companion."

– SMOKE TREE WINEMAKER

VINEYARDS

To make the perfect rosé, Smoke Tree's winemaker searches for fruit with balanced acidity and fresh flavors. We navigate around the dominance of intense, dark red fruit by finding sites with warm temperatures, minimal diurnal shift, and sandy or gravelly soils. Old vines offer character, so the final blend combines old vine Zinfandel and bush-trained Grenache with smaller percentages of Mourvedre and Syrah. Most of the vineyards are located in Mendocino, Lodi and Lake Counties, with a small portion from Madera County. 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 three to four-week period of "stabilization" kept the pre-fermentation juice cold and on its lees to allow aromas to develop. Fermentation occurs in a stainless steel tank; there was no malolactic fermentation. The wine ages approximately four months on the lees before bottling the first week of February 2018.

THE BLEND

Zinfandel – 44%
Grenache – 40%
Mourvedre – 8%
Syrah – 8%

CHEMISTRY

Alc.: 12.8%
TA: 5.5 g/L
pH: 3.45
RS: 0.5 g/L

