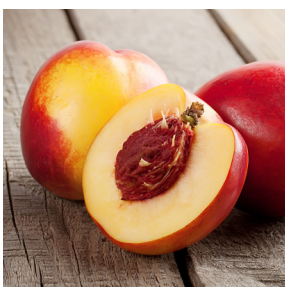


SMOKE TREE ROSÉ



TASTING NOTES

Fresh, finessed and elegant, Smoke Tree Rosé offers aromas of white cherry, white peach and yellow nectarine. The palate is vibrant with flavors of crabapple, quince and crisp nectarine. The finish is dry and refreshing.



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

Joel Burt

JOEL BURT, WINEMAKER

VINEYARDS

Select vineyards across California provide the perfect fruit for Smoke Tree Rosé. Winemaker Joel Burt looks for micro-climates with warm days, cool nights and minimal diurnal shift to provide fruit with balanced acidity and fresh flavors. He blends younger Grenache vines with older Zinfandel and Carignan from the Mendocino, Lake County, Madera County and Paso Robles subappellations. All Smoke Tree's vineyard partners cultivate their vines sustainably; some are organic. The majority of the fruit for the 2016 vintage came from the rolling hills of the Redwood Valley in Mendocino County, San Juan Creek in Paso Robles and Madera County. Smaller percentages from Mendocino and the Red Hills of Lake County provide an accent of high elevation fruit to its elegant core.

CHEMISTRY

Alc.: 12.8%
TA: 5.2 g/L
pH: 3.45
RS: 0.5 g/L

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 the lees to allow aromas to develop. Fermentation occurred in stainless steel tank; there was no malolactic fermentation. The wine aged approximately four months on the lees before bottling the first week of February 2017.

DRINK WELL, EAT WELL

Smoke Tree Rosé celebrates summer all year long. Enjoy Smoke Tree Rosé poolside or rooftop, with friends or relaxing at home. If pairing with food, sushi, summer salads or even fried chicken are fair game.

