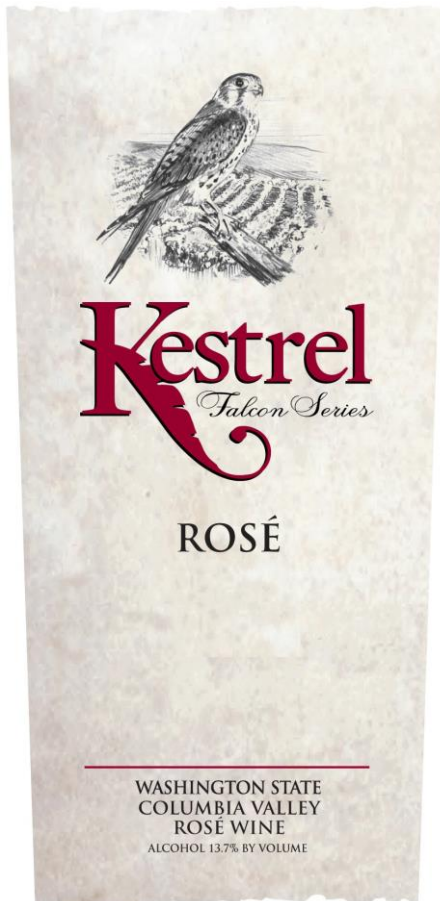


Kestrel

VINTNERS

2013 Rosé



*Delightfully refreshing
with hints of narcissus,
strawberry & hyacinth*

Vinification:

In 2013 we created the Rosé by a combination of two processes. Approximately half of the wine was made by picking ripe Sangiovese grapes and whole cluster pressing, then fermenting cool, as we would a white wine. The remaining fifty percent was created from a process called Saigne'. Saigne' literally means to bleed. We bled off some of the juice twenty-four hours after crushing to increase the skin to juice ratio. By doing this we create red wines that are darker, richer and more intense. Next we blended the Saigne' with the first portion, and allowed the fermenting to complete to dryness. After fermentation the wine was filtered and bottled immediately to preserve the freshness and fruitiness of the wine.

Winemaker Notes

The color of the wine is a very light pink, like pink Depression glass. In the aromas there are delicate hints of strawberry, rhubarb, narcissus and hyacinth. On the pallet you will be greeted by pomegranate, cranberry and peach. Our dry Rosé possesses a delightfully refreshing crispness that will leave you wanting just one more sip.

Food Parings:

Poultry, fish, salads, picnics and pools

Blend: 83% Sangiovese, 6% Cabernet Franc and 11% Mourvedre

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

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