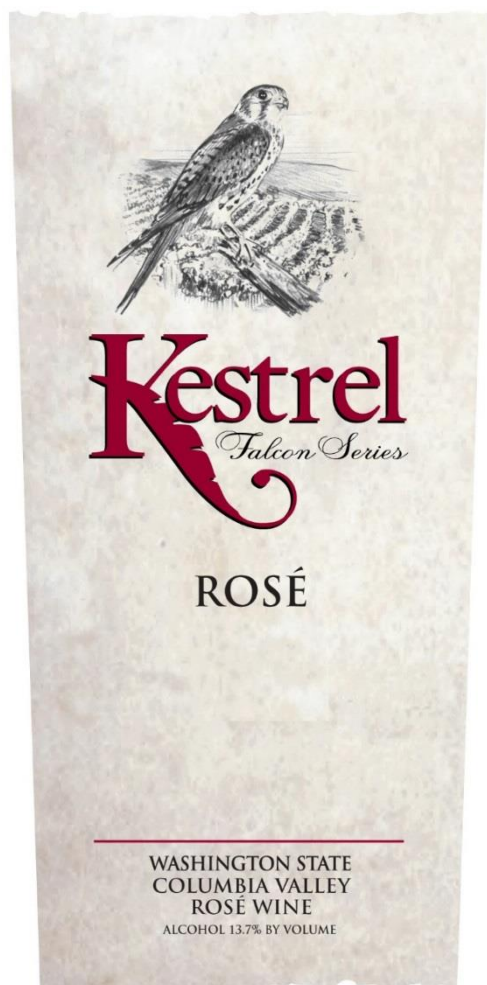


2014 ROSÉ

FALCON SERIES



Notes from the Winemaker:

The very pale pink color makes it look as though the wine has been kissed by flowers. In the aromas there are delicate hints of strawberry, rhubarb, narcissus, rose petals and citrus blossoms. On the palate you will be greeted by wispy hints of pomegranate, citrus and peach. Our dry Rosé possesses a delightfully refreshing crispness, which will leave you wanting just one more sip.

In 2014 we created the Rosé by a combination of two processes. Approximately half of the wine was made by picking slightly under ripe Sangiovese and whole cluster pressing, then fermenting cool as we would a white wine. The remaining fifty percent was created from a process called saignée. Saignée literally means to bleed. We bleed 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. We blend the saignée with the first portion, and allow the fermenting to complete to dryness. After fermentation the wine is filtered and bottled immediately to preserve the freshness and fruitiness of the wine.

Tasting Notes:

“Wispy hints of pomegranate, citrus and peach. Our dry Rosé possesses a delightfully refreshing crispness.”

-Flint Nelson, Winemaker

Food Pairing	Vineyard	Blend	Case Production	Price
Poultry, fish, salads, picnics and pools	84% Kestrel Vintners 16% Olsen Estates	84% Sangiovese 11% Mourvèdre 5% Cabernet Franc	999 Cases	\$13 per bottle