

2015 ROSÉ

FALCON SERIES



Notes from the Winemaker:

Technical

The Sangiovese we use to make our Rosé is typically picked early to retain the natural acidity of the wine. We let this block of Sangiovese carry a heavier crop load than average which allowed us to pick it around the normal date since it was such a hot year. The vineyard crew handpicked the Sangiovese on September 22 and we whole-cluster pressed it into tank. The cold soak time was only a few hours so the wine has a very light salmon color. After pressing the grapes the juice was cold settled, then racked to a clean tank and inoculated with yeast. The fermentation was done at a cool temperature to extend the process and help retain the aromatics of the wine. After fermentation the wine was filtered and bottled to preserve the freshness and fruitiness of the wine.

Fun Stuff

I am super excited to release this Rosé, the light pale pink color is the perfect color for a Rosé in my book. The clean, clear color looks crisp and inviting. The aromas are mellow and intriguing: notes of rhubarb mingle with dried strawberries and rose bud. The wine is light bodied and bright, with crisp citrus notes dancing on the finish creating a very refreshing wine. This Rosé is bone dry and pairs nicely with a variety of dishes from chicken to cheeses. Enjoy this wine on hot summer days, hectic Thanksgiving holidays or any day you need a little something bright and refreshing to drink.

Tasting Notes:

Light bodied and bright, with crisp citrus notes dancing on the finish creating a very refreshing wine.

Food Pairing

Poultry, fish, salads, picnics

Vineyard

100% Kestrel View Estate Vineyard

Blend

100% Sangiovese

Case Production

1850 Cases

Technical

Alc. 11.9%
pH. 2.98
TA. 7.2g/l

SPICY MISO GLAZED CHICKEN WINGS

PAIR WITH FALCON SERIES 2015 ROSÉ

by Season With Spice

About 16-20 wings

Ingredients:

2 lbs chicken wings
2 scallions – chopped

Marinade:

2 tbsp rice wine, or sake
1/2 tsp toasted sesame oil

Spicy Miso Sauce:

2 tbsp red miso
2 tbsp rice vinegar
2 tbsp mirin
2 tbsp rice wine, or sake
2 tbsp low sodium soy sauce
3 tbsp honey
1 tbsp toasted sesame oil
1.5 tbsp of *Season with Spice's Spicy Korean Chili Seasoning*



Method:

1. Combine chicken wings with rice wine (or sake) and toasted sesame oil. Marinate for at least 15 minutes at room temperature. Remove the chicken wings from the marinade, and pat dry when ready to cook.

If using grill:

1. Preheat the grill. Brush the grates clean, and then lightly oil. Grill the wings over medium heat, turning occasionally until nicely browned – about 20 minutes.

If using oven:

1. Line a baking tray with foil. Brush the foil with a thin layer of oil, and place chicken wings on top. (For better results, brush oil onto a grill rack instead, place chicken on the rack, and then place the rack on top of the foil lined tray.)
2. Bake at 450F for 15 minutes. Then flip the wings and continue to bake for another 10 to 12 minutes, or until all sides turn golden brown and crisp.

To make the sauce:

1. Whisk together all the ingredients for the sauce. Keep whisking until the miso paste is mixed in well.
2. Pour the sauce into a wok or your sauce pan, and bring it to a boil. Then reduce the heat, and let simmer until the sauce thickens. Taste, and adjust any seasonings if needed.
3. Add in the grilled wings, and toss to coat well in the sauce. Transfer to serving dish, garnish with chopped scallions and Spicy Korean Chili Seasoning, and enjoy!