

MEIOMI

DELICATE & DRY

2016 ROSÉ

48% SONOMA COUNTY

Strawberry and rose petal

43% MONTEREY COUNTY

Bright acidity and minerality

9% SANTA BARBARA COUNTY

Stone fruit and creamy viscosity

From the dense fog and brilliant sun, to the high winds, cool coastal air, and diverse terrain, California's coast presents many challenges. And yet it's still one of the best winegrowing regions for producing world-class Rosé. Each of the vineyards chosen for this wine offers the best expression of their respective appellations, carefully blended to achieve balance, complexity, and richness of flavor.

GROWING SEASON

The 2016 bud break was earlier than average. With no frost events, the growing year was off to a great start. Warm and sunny days followed during fruit set resulting in even cluster development. After fruit set, the growing climate was classic: cool mornings followed by warm and sunny afternoons with no dramatic heat events. Verasion was early again, starting in late June. One or two heat spells signaled the vines to stop growing canopy and ripen the crop. The nights and mornings were cool, with daytime temperatures staying moderate in July, then heating up in the beginning of August. Harvest began early in an orderly fashion, but a brief heat and low-humidity event pushed speedy picking for blocks that were at optimum brix. After the heat, the rest of the grapes were at optimum brix, which allowed us the luxury to let the fruit mature and focus in on flavor and tannin development.

WINEMAKING

The 2016 Meiomi Rosé is made using two very simple approaches to winemaking. In the first, the fruit is pressed very gently, then the juice is fermented cold in stainless steel tanks. The second method is called saignée in which red fruit is destemmed to tank, then a portion of its juice drained from the tank. Similar to pressed juice, the saignée was fermented cold in a stainless steel tank away from the grape skins. Since the color of a wine comes primarily from the skins, by removing the juice from the core fermentation it allows for a very light and delicate wine to be made. This inaugural vintage of Meiomi Rosé is comprised predominantly of Pinot Noir.

TASTING NOTES

Light salmon in color with just a kiss of pink hue, Meiomi Rosé is delightfully dry with vibrant acidity. The wine opens to delicate aromas of watermelon, orange peel, and subtle hints of rose petal. The palate offers a lush mouthfeel with flavors of stone fruit and strawberry with a cool minerality on the finish.



AGING Stainless steel tanks

ALCOHOL 13.2%

TOTAL ACIDITY 7.0 g/L

RESIDUAL SUGAR 2.5 g/L

pH 3.33

GREAT TASTE LIVES HERE