



2019 ROSÉ OF SYRAH

North Coast

VINTAGE NOTES

Compared to the huge crop in 2018, 2019 was much less extreme. Spring was exceptionally wet with 20 days of rain in May. This led to very limited fruit set. After the cool, rainy spring, things settled down, and we had a very steady growing season. 2019 was a vintage where, at the end of the season, nothing forced our hands and we got to pick at the optimal moment.

The 2019 Riley's Rows Rosé was sourced from a small Syrah vineyard in Bennett Valley. My goal with this wine was to make a true Provencal style Rosé. I started with cool climate Syrah and harvested it at 22 Brix to maintain the freshness and the bright acidity. We pressed the wine off skins right when it arrived at the winery and fermented it dry. This wine shows how good Rosé can be when it is made intentionally from high quality fruit.

TASTING NOTES

The wine has a bright nose of fresh peach and ripe citrus. The palate reveals notes of Honeydew melon, plum, and Blood orange.

My 2019 Riley's Rows Rosé is delightful on its own but has the character and depth of flavor to pair with food. It can be enjoyed on the pontoon boat or with a duck confit salad at a top restaurant. Actually, my favorite pairing for my Rosé is the shrimp etouffee at Doc's in Tulsa! (Ask Darin)

SPECS+ TECH NOTES

HARVEST: Sept 27 & Oct 2, 2019

VARIETAL: Syrah

APPELLATION: North Coast

ALCOHOL: 12.8%

pH: 3.44

TA: 6.29 g/l

FERMENTATION: 50% neutral barrel

CASES PRODUCED: 541

