

2010 Rosé of Tempranillo



VINEYARDS

Dunnigan Hills
Matchbook Vineyard
80% *Tempranillo*
11% *Rosé of Syrah*
9% *Rosé of Malbec*

BARRELS

100% Cold fermented
stainless steel

CHEMISTRY

Appellation: Dunnigan Hills
Farming: Sustainable
Night Harvest
TA: .66
pH: 3.76
Alcohol: 13.9%
Production: 560

GRAPES

This pretty Rosé is an Estate Bottled blend of Tempranillo, Syrah and Malbec grown in our Matchbook Vineyard. It has lovely flavors of peaches and cream, cola and sassafras, watermelon and honeydew with underlying hints of Queen Anne cherries and honeysuckle. A lively citrus finish wakes up the palate. This is the wine to pop open with good friends at a tailgate, picnic or at poolside with a big bowl of guacamole and chips.

CELLAR

24 hours after we crushed our Tempranillo grapes, we "bled" a small percentage of the juice off the skins before it had a chance to color up. This juice was then slowly and naturally cold fermented in temperature controlled stainless steel tanks. The 2010 fermentation took almost three months to complete, producing a wine with beautiful aromatics and a delicate color. We made a very small amount of rosé from Syrah and Malbec to blend in for added complexity.

STORY

As a farm kid growing up in the late 1950's and early 1960's, John Giguere was a confirmed pyromaniac starting various things on fire such as his father's wheat fields. He and his brother graduated to launching rockets, which often blew up at some stage of the journey resulting in more random fires, and calls to the local fire department. They eventually grew out of this fascination with the Matchbook but still have fond memories of the power they possessed.

