

MEIOMI

FRESH & CRISP

2017 ROSÉ

54% MONTEREY COUNTY

Bright acidity and minerality

36% SONOMA COUNTY

Strawberry and rose petal

10% 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 2017 season was definitely an original. Winter rains made for healthy vines throughout the coastal regions and canopies looked spectacular going into spring/early summer. Bud break was about 7-10 days behind 2016. With no frost events, the year was off to a great start. Warm, sunny days during fruit set resulted in even cluster development. After fruit set, the climate was classic: cool mornings followed by warm, sunny afternoons with no dramatic heat events. A July heat wave signaled the vines to ripen the crop. Harvest began in orderly fashion, but record-breaking heat and low humidity in September pushed speedy picking for blocks that were at optimum Brix. The heat wave was followed by a cool period (and even a bit of rain) that reverted elevated sugars back to optimal Brix. Extended hang time through much of the latter portion of September into October allowed us the luxury of picking mature fruit with great flavor and developed tannins.

WINEMAKING

The 2017 Meiomi Rosé was made using two simple approaches. In the first, the fruit is pressed very gently, then fermented cold in stainless steel tanks. In the second method, saignée, red fruit is destemmed to tank, then a portion of its juice is 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, removing the juice from the core fermentation allows us to make a very light and delicate wine. This vintage of Meiomi Rosé is comprised predominantly of Pinot Noir.

TASTING NOTES

Delicately pink in color, 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 13.5%

TOTAL ACIDITY 7.1 g/L

RESIDUAL SUGAR 2.78 g/L

pH 3.38

GREAT TASTE LIVES HERE