

VILLA CREEK

paso robles



Rosé, Magnum 2015

BLEND

70% Grenache
17% Mourvèdre
13% Carignan

HARVEST

September 23 - October 13

BOTTLED

April, 7th 2016

RETAIL PRICE \$45 1500 ml

THE 2015 VINTAGE

2015 was an atypical growing season that started with nearly 5 inches of rain in December. The warm winter with average rainfall inspired an early bud break. The dreaded March frost was a huge set back especially in Syrah blocks across the west side. Perfect clusters were few and far between with some vineyards showing severe shatter and irregular berry size. Summer was mild with a few hot spells and 2" of rain mid July. A long mild fall extended harvest into October. Wines will be in shorter supply, especially Syrah based wines, but quality will be excellent.

VINIFICATION

After a careful cluster sorts, 40% of the grapes were destemmed. The juice was saignéed off and left in a stainless steel tank to ferment.

TASTING NOTES

A sparkling swimming pool, warm gentle breeze, sounds of splashing, a magnum of Villa Creek Rosé in a bucket of ice, uber thinly sliced jamon for nibbling. A dip in the pool. Need we say more? This saignée is a blend of Grenache, Mourvèdre and Carignan. The strawberry flesh color and aroma are the prelude to a fresh, snappy palate. Delicate red berry notes with a dusting of anise finish with elegant white pepper spice. With 2015 being a VERY short vintage, availability is limited. Stock up and be the envy of your snobby wine friends who don't understand rosé...YET. Available in 1500 ml only, because when was the last time you only drank one bottle? Drink OFTEN.