



SELENE

2008 ROSÉ WINE, NAPA VALLEY

- Release:** February 2009; 90 cases (750ml)
- Varietal Composition:** 100% Cabernet Sauvignon
- Vineyard:** Dead Fred Vineyard, Coombsville
- Vintage:** In 2008 we had our second year of drought and the worst spring frosts since the '70's. Dead Fred Vineyard suffered about 20% frost damage. Definitely a stressful vintage for the vines. In fact, a portion of the vineyard did not mature enough to make the best red wine. That portion was nearly perfect rose material, with less sugar, more malic acid, and lower tannin and color.
- Fermentation:** Grapes were crushed and left to soak overnight to pick up some color, a bit of tannin, and the rich character that only a purpose-made rosé can attain. Pressing was very gentle to maintain the perfect balance achieved by the skin contact. The juice was fermented in stainless steel barrels with a slow-fermenting yeast that took four weeks to reach dryness. Lees were stirred weekly. The wine was bottled in the beginning of February.
- Tasting Notes:** Alpine strawberries, pomegranate, slight kiwi, and white chocolate in the nose. Rhubarb joins those flavors on the palate, with exceptional intensity, length, and richness. This is a rosé you won't soon forget.