



SYRAH ROSÉ VINTAGE 2017 | NAPA VALLEY

APPELLATION: Napa Valley COMPOSITION: 100% Syrah AGING: Stainless Steel ALCOHOL: 14.1% T.A.: 0.59 g / 100ml PH: 3.66 HARVEST DATE: September 26, 2017 RELEASE DATE: June 2018 CASES: 168 (12-pack cases) With more than 40 years of winemaking heritage in California's most fabled wine region, Napa Cellars embodies the classic, unmistakable style of Napa Valley. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites throughout Napa's most revered sub-appellations. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of Napa Valley's terroir.

VINEYARD

The Dyer Vineyard is situated on a sunny, northwest hillside of Carneros in the Southern part of Napa Valley, where the climate is relatively cool and the fruit ripens slowly and evenly. The sloped, well draining soils are composed of clay loam, and the vines recieve minimal irrigation. These are ideal conditions for the Napa Cellars 2017 100% Syrah Rosé.

WINEMAKING

The grapes for the 2017 Syrah Rosé are handpicked and crushed immediately. The must is put through a 24 hour cold soak, followed by fermentation on the skins and then is finally pressed. The maceration period helps to steer clear of excessive seed tannin extraction, and the saignée bleed method increases the intensity of this wine. The wine is fermented and aged in stainless steel.

WINEMAKER NOTES

The Napa Cellars 2017 Syrah Rosé showcases intense, ripe aromas of strawberry, orange peel and peach. The nose is complemented by delicioius flavors of bright Rainier cherry and lime with nice, balanced acidity on the entry followed by a softer, rich midpalate. This well structured wine has bright, well-structured acidity and refreshing, non-biting crispness. For a delicious meal, pair the Napa Cellars 2017 Syrah Rosé with prosciutto and melon, or toast topped with tapenade, mashed garlic, and salt.