



LEE FAMILY FARM

2014
Rosé

SANTA LUCIA
HIGHLANDS



<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyards:</i>	DOUBLE L, CEDAR LANE
<i>rootstock:</i>	101-14, 1103 PAULSEN
<i>soil:</i>	SAN JOAQUIN CLAY LOAM
<i>climate:</i>	COOL, REGION I, 1+ (UCD)
<i>alcohol:</i>	13.2%
<i>assemblage:</i>	91% PINOT NOIR, 9% GRENACHE
<i>acidity:</i>	7.3 G/L
<i>ph:</i>	3.23
<i>cooperage:</i>	4 MONTHS IN STAINLESS STEEL
<i>production:</i>	59 CASES
<i>retail price:</i>	\$18.00

THE GRAPE

The Lee Family Farm Rosé is a blend of Pinot Noir from the Santa Lucia Highlands and Grenache grapes from Arroyo Seco.

THE PLACE

Vineyards in the Santa Lucia Highlands are subject to strong afternoon winds and evening to early morning fog. These cooling influences create one of the longest growing seasons in North America, yielding grapes with fully developed flavors and bright acidity.

THE WINE

Our Rosé is produced using the saignée method – juice “bled” from the skins of red grapes. The 2014 Lee Family Farm Rose is a blend of 91% Pinot Noir and 9% Grenache, producing a wine with full flavors that drinks well when young.

The grapes for this vintage were sourced from some of the finest vineyards in the Santa Lucia Highlands appellation - including Morgan Winery’s home estate - the Certified Organic and Sustainably farmed Double L Vineyard.

The 2014 growing season was a fairly textbook one in the Highlands and the neighboring Arroyo Seco. Very little rain led to a warm spring and summer, with budbreak earlier than normal. With very few weather events, the fruit was allowed to develop slowly. Mildew pressure was at a minimum, insuring “clean” high quality fruit. The Pinot Noir and Grenache grapes from both vineyards displayed full phenolic ripeness, with ideal sugar / acid balance.

After the Pinot Noir and Grenache grapes were lightly pressed, the lightly colored juice was transferred into a stainless steel tank for fermentation; yielding a wine with round fruit flavors and refreshing acidity, making it bright and ready-to-enjoy while young.

Rosé is one of our favorite spring releases. Bright fruit flavors and racy acidity are cleansing and refreshing. The youthful fruit flavors and refreshing acidity of our Rosé make for a great wine to enjoy on a hot afternoon. Lively aromas of rose petals, apricot, cinnamon, and green apple are followed by a crisply flavored palate of pomegranate and plum with a streak of minerality. Bright acidity makes this wine very food versatile.