



LEE FAMILY FARM

2015
Rosé

SANTA LUCIA
HIGHLANDS



<i>appellation:</i>	SANTA LUCIA HIGHLANDS
<i>vineyard:</i>	DOUBLE L
<i>clones:</i>	LT, 2A, 828, POMMARD 4
<i>soil:</i>	ARROYO SECO & CHUALAR LOAM
<i>climate:</i>	VERY COOL, REGION I (UCD)
<i>alcohol:</i>	13.5%
<i>assemblage:</i>	100% PINOT NOIR
<i>acidity:</i>	7.3 G/L
<i>pH:</i>	3.24
<i>cooperage:</i>	4 MONTHS IN STAINLESS STEEL
<i>production:</i>	74 CASES
<i>retail price:</i>	\$18.00

THE GRAPE

Pinot Noir from the Santa Lucia Highlands is the basis for this “vin gris style” dry Rose from our Lee Family Farms label.

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 grapes for this vintage were grown on the Morgan home estate – our Organic Certified and Sustainably farmed Double L Vineyard.

The 2015 growing season saw a continuation of the long drought in California. The lower than normal rainfall totals and very dry winter led to early budbreak. The vineyards proximity to Monterey Bay mitigated the few heat events, allowing for a fairly normal, gentle, long ripening period. Fruit quality from the 2015 vintage was excellent, given the earlier than normal harvest and lighter crop yields.

THE WINE

Our Rosé is produced using the saignée method – juice “bled” from the skins of red grapes. The 2015 Lee Family Farm Rose is 100% Pinot Noir. After the Pinot Noir grapes were gently pressed, the lightly colored juice was transferred into a stainless steel tank for fermentation. The lack of air and oak contact yields 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, strawberry, and lemon are followed by a crisply flavored palate of pomegranate, tart strawberry and cinnamon. Bright acidity makes this wine incredibly food versatile – try it well chilled for a patio lunch with cracked crab or cold salmon atop fresh greens and young tomatoes.