

SINGLE VINEYARD WINE

2013 ROSELLA'S VINEYARD

# Rolling benchland vineyards set amongst lemon groves



## VINEYARD DETAILS

Clone	Pisoni, 777, 828
Orientation	North/South
Trellising	Uni-lateral cordon
Soil	Glacial Alluvial

## TECHNICAL DETAILS

Harvest	September 27 – October 2, 2013
Fermentation	5-ton open tops, 1-ton bins / 5 day cold soak / 9 day ferment / 100% de-stemmed
Oak	46% new French oak / 15 months
Alcohol	14.6%
PH	3.56
Titrateable Acidity	6.1 g/L
Bottling Date	December 16, 2014

## TASTING NOTES

**Nose:** Black cherry, berry, citrus and floral notes.

**Mouth:** Strawberries, fennel, candied peel.

## FACTS OF NOTE

VINEYARD  
**Named for Gary  
Francioni's  
wife**

FERMENTATION  
**Single ton  
micro lots**

ASPECT  
**Southeast facing  
slopes of the  
Santa Lucia Range**

When we first met Gary Francioni he gave us some sage advice as a condition to buying his grapes. He said, "you've got to make good wine and pay your bills on time". So we did as we were told and have never looked back. Gary is a farmer through and through and Rosella's, named after his wife, is testament to his commitment to quality. We only get a small portion of this vineyard, bordering lemon groves on the slopes above the fertile valley below, but what we get has an exotic, spicy quality that shines.

Rosella's experiences a maritime climate with strong coastal winds blown in from Monterey Bay. Foggy mornings with sunny, breezy afternoons keep these rolling slopes much cooler than the Salinas Valley just to the east. The setting is beautiful and the fruit quality equally breathtaking.

