



VARIETAL

MALBEC | 60%
CABERNET FRANC | 40%

AVA

SONOMA VALLEY

FERMENTATION

NATIVE YEAST

ÉLEVAGE

6 MOS.

COOPERAGE

STAINLESS STEEL | 85%
NEUTRAL OAK | 15%

TOTAL ACIDITY

5.3 g/L

pH

3.4

RESIDUAL SUGAR

2.8 g/L

ALCOHOL BY VOLUME

12.5%

PRODUCTION

1,800 BTLS

NOTES

Our 2019 Dry Rosé is inspired by the fresh and vibrant rosés of the Touraine in the Loire Valley. Harvested early and direct pressed whole cluster. We left the must in contact with the skins for a few hours, tinting the wine a pale salmon hue. We then drain the must into stainless steel tank for primary fermentation. A small sulfur addition was made in order to prevent the wine from going through secondary fermentation. The wine was aged for 5 months, filtered and bottled for immediate release.

AROMATICS

ruby red grapefruit, wet stone

FLAVORS

strawberry, fennel, watermelon

THE TABLE WINES

We are a limited production, family-owned operation. Every barrel counts.

These wines are bottled in homage of a beloved family matriarch, Auntie Doris. She was our family's Italian American Julia Child. Travel, garden, cook, eat, drink, repeat. She always exhibited the motto "Work to live, don't live to work."

After our wines finish fermenting, we separate barrels to age from barrels to blend. The barrels for aging are put aside for an extended *élevage* and the remaining are blended for early release as Doris.

In our family, spending money on a bottle of wine was reserved for holidays or special occasions. These wines are for those days in between.