

FOSSIL POINT

ROSÉ

v.2017 • CENTRAL COAST AVA

OUR VINES ARE ROOTED in cool-climate pockets along California's Central Coast. Here, cold marine air moderates the daytime temperatures, and fosters perfect conditions for quality wine. For the Fossil Point Rosé, Grenache and Syrah fruit is hand-harvested and made in a 'Direct-to-Press' style, maximizing fruit character and smooth palate feel. Fermented both in neutral French oak and in temperature-controlled stainless steel tanks, it is bottled early to be enjoyed in the first year.

TASTING & PAIRING NOTES

Pale pink in color. Expressive aromas of passionfruit and citrus leap from the glass. Classic Provençal flavor profile of strawberry and melon, with a balance of acidity and fruit on the palate. Perfect with summertime meals of garden vegetables, wood-fired pizza, or nearly anything cooked outdoors on the grill.

ABOUT FOSSIL POINT

On California's Central Coast, our vines are never far from the influence of the sea. Sunny afternoons yield daily to brisk marine breezes, and the growing season is directly shaped by the seasonal flow of the currents and surface temperature of the nearby Pacific Ocean. Even our soils of calcareous shale and coarse sand were uplifted from the ancient ocean floor and weathered into place over the millennia.

Fossil Point pays tribute to this bond between sea and vine. Located less than five miles due west of our winery, Fossil Point is a rugged headland with sweeping views of the coastline from Port San Luis to the Guadalupe Dunes. Standing on Fossil Point, you can enjoy the same ocean breezes that are on their way to our vineyards, where they will guide our vines to perfect ripeness.

TECHNICAL

Vineyard Sources – 97% Grenache, 3% Syrah - Central Coast AVA

Hand-harvested, Direct to Press

Fermentation in Stainless Steel and neutral French oak barrels

pH 3.24, TA 6.1 g/l, Alc 13.6%, ML blocked, RS 1.6 g/l (dry)

Cases Produced: 1,600

