



**2020 Raul Rosé
Estate Middleburg AVA**

WINEMAKING NOTES

Our “Raul Rosé” is made from 100% estate grapes (Petit Verdot) from Casanel Vineyards. After hand-harvesting and sorting in the vineyard, our grapes were gently transported into small lugs and then stored for one night in a cold room. The day after, the grapes were sorted again on a sorting table before pressing. Cold-settling occurred for one night, followed by the fermentation process. Fermentation began after racking the clarified juice into the fermentation vessel and was inoculated with VL2, our typical *Saccharomyces cerevisiae* yeast, and the normal procedure for alcoholic fermentation was carried out in the single stainless-steel tank.

Following fermentation, the wine was aged entirely in stainless steel. In May-June, we proceeded to protein stabilize and cold stabilize before hand-bottling on the Estate in June 2021.

TASTING & FOOD PAIRING NOTES:

Grapefruit – strawberry – fresh watermelon – minerality and acidity – tart cherry – peach

Pairs wonderfully with light chicken dishes, seafood, Mexican dishes, summer appetizer dishes and charcuterie

PRODUCTION DETAILS

Vintage Year: 2020

Vineyard: 100% Casanel Vineyard –100%

Estate Appellation: AVA Middleburg

Composition: 100% Blocks B and D, Petit Verdot Clone: 02 (Cert) Rootstock: 3309 Courderc

Average Vine Age: 12 years

Harvest Date: 10/03/2020 at 21.4 °Brix

Bottling Date: June 17, 2021

Fermentation: Stainless Steel

Yeast: VL2

ML: None

pH: 3.15

Alcohol: 12.6% vol.

Residual Sugar: 0.02 g/l in glucose-fructose

Aging: 100% Stainless Steel Aging Time: 7 months

Cases Produced: 20

Cellaring: Enjoy it now to 2023–Drink it while young and fresh (light-medium body wine)