



2021 José Rosé Estate Middleburg AVA and Virginia

PRODUCTION NOTES

Our “José” Rosé is made from 100% Virginia grapes, 40% Merlot from Breaux Vineyards and 44% Cabernet Franc from Horton Vineyards, and 16% of the fruit grown here on the Estate. Casanel’s estate grown Carménère 12%, and Norton 4%. It is also made by using both the direct pressing method (64%) as well as by the bleeding method, or saignée method (36%). After hand-harvesting and sorting in the vineyard, the grapes were gently transported into small lugs and were stored for one night in a cold room. The day after, the grapes were sorted again on a sorting table before pressing (for the direct pressing method). Cold-settling occurred for a night and then alcoholic fermentation started in stainless steel tank. This wine was fermented and aged entirely in stainless steel. In March, we proceeded to protein stabilize and cold stabilize before hand-bottling on the Estate in April.

TASTING & FOOD PAIRING NOTES

Color is pale rose gold – strawberry – red fruit – citrus – crisp acidity

Lighter dishes – goes well with lighter fare, grilled white meats, summer salad – fresh fruits & cheese

PRODUCTION DETAILS

Vintage Year: 2021

Vineyard: Casanel Vineyards, Horton Vineyards and Breaux Vineyards

Appellation: AVA Middleburg and Virginia

Composition: Horton Vineyards: Cabernet Franc 44%, Breaux Vineyards: Merlot 40%, Casanel: 12% Carménère and 4% Norton

Average Vine Age: 20+ years

Harvest date (for direct pressing method): 9/28/2021 and 10/7/2021

Harvest Date (for saignée): 9/30/2021 (Carménère), 10/16/2021 (Norton)

Bottling date: 04/07/2022

Yeast: Delta

PH: 3.36

Alcohol: 12.3%

Residual Sugar: ~0 g/l

Aging: 100% stainless steel

Aging time: 6 months

Cases produced: 152 cases

Cellaring: Enjoy it now until 2024