

# 2012 Rosé Tempranillo



## GRAPES

This pretty Rosé is an Estate Bottled blend of Tempranillo, Syrah and Malbec grown in our Matchbook Vineyard. Lovely aromas of nectarines, apricots and marshmallow ambrosia frame flavors of white peaches, crisp honeydew and cream soda. A lively lemon-lime finish wakes up the palate. This charming wine is not complicated, but it is definitely not boring. This is the perfect wine to liven up a tailgate, a picnic or a casual dinner poolside. Pair with spicy Thai food, an ahi tuna salad, or a fruit and cheese plate.

## STORY

As a farm kid growing up in the late 1950's and early 1960's John Giguere was a confirmed pyromaniac starting various things on fire such as his father's wheat fields. He and his brother graduated to launching rockets, which often blew up at some stage of the journey resulting in more random fires, and calls to the local fire department. They eventually grew out of this fascination with the Matchbook but still have fond memories of the power they possessed.

## CELLAR

24 hours after we crushed our Tempranillo grapes, we "bled" a small percentage of the juice off the skins before it had a chance to color up. This juice was then slowly and naturally cold fermented in temperature controlled stainless steel tanks. The 2012 fermentation took almost three months to complete, producing a wine with beautiful aromatics and a delicate color. We made a very small amount of rosé from Syrah and Malbec to blend in for added complexity.

