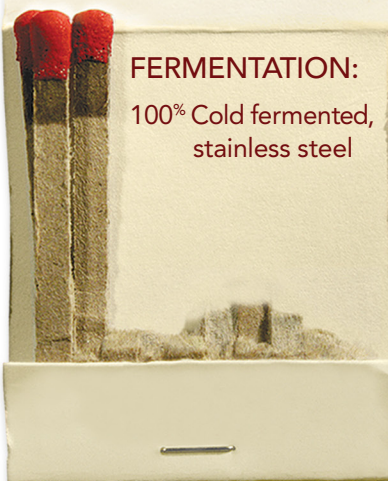


**VINEYARDS:**  
Dunnigan Hills  
Matchbook Vineyard,  
Estate Bottled

**Blend:**  
87% Rosé of Tempranillo  
4% Rosé of Syrah  
4% Rosé of Malbec  
3% Rosé of Tannat  
2% Rosé of Graciano



**CHEMISTRY:**  
**Appellation:** Dunnigan Hills  
**Farming:** Sustainable  
**TA:** 6.34 **pH:** 3.73  
**Alcohol:** 13.9%  
**Residual Sugar:** .43%  
**Production:** 2,250 cases

## Think Pink. 2014 Rosé of Tempranillo

### GRAPES

The color of sunset, this pretty Rosé is an estate-bottled blend of Tempranillo, Syrah, Malbec, Tannat and Graciano grown on our Matchbook Vineyard. The lovely aromas of peaches, strawberry and sassafras are followed up with fruit-sweet flavors of fresh peach, cherries and cream, finishing up with a compelling blend of lime, cherry cola and a hint of melon. This wonderfully pleasant wine is not complicated, but definitely not boring. Pair with spicy Thai rolls or poached salmon, or serve as a delightful aperitif.

### 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 soon graduated to launching rockets, which often resulted in more random fires and calls to the local fire department. The boys eventually grew out of this fascination with the Matchbook, but today have fond memories of the fires they once stoked.

### CELLAR

About 24 hours after crushing our tempranillo grapes, we "bleed" off a small percentage of the juice before it has a chance to color up. This juice is then cold fermented in a temperature-controlled stainless steel tank. The fermentation, carried out at 50 degrees Fahrenheit, takes almost two months to complete, producing a wine with beautiful aromatics and a delicate color. We blended in a small amount of rosé from syrah, malbec, tannat and graciano for added complexity.

