



Think Pink. 2016 Rosé of Tempranillo

BLEND:
77% Rosé of Tempranillo
Clones:
36% Duero
23% Tinta de Toro
18% Rioja
12% Rosé of Malbec
9% Rosé of Syrah
2% Rosé of Tannat

VINEYARDS:
Dunnigan Hills
Matchbook Vineyard,
Estate Bottled

FERMENTATION:
100% Stainless Steel

CHEMISTRY:
Appellation: Dunnigan Hills
Farming: Sustainable
TA: 5.72g/L **pH:** 3.86
Alcohol: 13.9%
Residual Sugar: .43g/100mL
Production: 3,500 cases

THE WINE

Soft hues of peach, coral and Coho salmon, the Matchbook Rosé is an estate-bottled blend of three clones of Tempranillo enriched by small percentages of Rosés of Malbec, Syrah and Tannat— all grown on our Matchbook Vineyard. Beautiful aromas of peaches and cream with a hint of strawberry, melon and freshly sliced cantaloupe. Crisp and refreshing on the palate with flavors of peach and cola. The finish is mouth-wateringly long with a hint of tangerine. Serve this Rosé well chilled as an apéritif, with a cheese plate or paired with ahi tuna.

THE STORY

East of Napa, Left of Center: The Giguere family embodies Dunnigan Hills winemaking. In 1981 they pioneered grape-growing in this region when they planted their very first vineyard. By 1993 they succeeded in making the Dunnigan Hills a nationally recognized American appellation. The Matchbook flame is homage to the Giguere brothers' youthful fascination with fire. Today Matchbook Wine Company produces over 15 wines showcasing the varietals that perform best in our warm, dry climate.

THE CELLAR

Our winemakers take care to create the best Rosé of Tempranillo by blending juice from the three Tempranillo clones grown on Matchbook's estate vineyard—Rioja, Duero and Tinta de Toro. This juice is then cold fermented in a temperature-controlled stainless steel tank. The fermentation, carried out at 52 degrees Fahrenheit, takes almost two months to complete, producing a wine with lively aromatics and a beautiful Coho salmon color. We blend in small amounts of Rosé from Malbec, Syrah and Tannat for added complexity.

