

TERRA SÁVIA



ROSÉ

VINTAGE: 2015

GRAPE VARIETY: 100% Merlot

VINEYARDS

Place of Production: 100% estate grown in our Sanel Valley Vineyards, Hopland

Soil: Gravely, benchland loamy soils

Mesoclimate: Dry, warm summers with mild rainy winters Southern Mendocino enjoys a similar climate to nearby Dry Creek Valley in Sonoma County.

Altitude: 500-600 feet above sea level

Aspect Variable: Vineyard on western benchlands of a small coastal valley. This setting provides early morning sunlight. The mountain range provides partial shade and cool breezes during the afternoon sun and heat.

Growing System: Cordon trained, spur pruned

Vine Density: 800 vines/acre

Age of vineyards: Over 30 years

VINIFICATION AND AGING

Harvest: Began hand harvesting at daybreak to preserve natural cool nighttime temperature of the fruit (50-55F). Grapes picked earlier in season to preserve both high acidity and color. Picked in small 1/2 ton bins then grapes taken directly to press.

Grape Yield per hectare: 2 1/2 tons/acre

Fermentation: Destemmed and directly put into press for quick skin contact. Cold juice settled. Stainless steel fermented at 55° for one month.

Aging: Aged sur lie for one month after fermentation then bottled.

Alcohol Content: 13.4%

Case Production: 300

TASTING NOTES

Color: Rich pink.

Aroma: Bright red berries with hints of flowers and herbs

Tasting Profile: Dry, juicy and crisp, with notes of cranberries, red cherry and pomegranate. Hints of rose petals, apricot, anise and crushed river stones

