



HARVESTED	August 31 <sup>st</sup> and September 9 <sup>th</sup> , 2016
APPELLATION	Sonoma County, CA
VINEYARDS	54% Sangiacomo Amarel Vineyard   Sonoma Carneros 32% Sangiacomo Fedrick Vineyard   Sonoma Coast 14% Prupas Family Vineyard   Napa Carneros
BOTTLED	March 2 <sup>nd</sup> , 2017
COMPOSITION	68% Syrah, 32% Pinot Noir
FERMENTATION	Whole-cluster pressed. Fermented with native yeasts in stainless steel tanks.
ABV   pH   TA	13.0%   3.54   5.6 g/L
PRODUCTION	1150 cases
RETAIL PRICE	\$22
WINEMAKER	Winemaker Blake Yarger Consulting Winemaker Maurizio Castelli

## VINTAGE NOTES

The McEvoy Ranch 2016 Rosebud is made from grapes from three cool climate vineyards. We sourced Pinot Noir from the dry-farmed Prupas Family Vineyard and the Sangiacomo Amaral Vineyard, both in Carneros, and blended it with Syrah from the Sangiacomo Fedrick Vineyard on the Sonoma Coast.

Picking began at the Prupas Vineyard in the very early morning on the last day of August. Pinot Noir from the Amaral Vineyard and Syrah from the Fedrick Vineyard were both picked on September 9<sup>th</sup>. The grapes benefitted from a long growing season and arrived at the winery in excellent condition. All three sites are defined by cool, foggy nights and afternoon wind that keep daytime high temperatures relatively moderate, preserving fresh aromatics and acidity in the finished wine.

## WINEMAKING NOTES

Our fruit sources for the McEvoy Ranch Rosebud have changed over the past few vintages, but the winemaking style has remained consistent. Our goal is to always produce a dry, fresh Rosé with interesting citrus and floral aromatics and light berry flavors. We pick fruit relatively early and send the clusters directly to press. We do not make Rosé as a boozy by-product of our red wines. The 2016 Rosebud was fermented with naturally occurring yeasts in two separate lots. After fermentation, the wine was blended and then aged briefly in completely neutral barrels before returning to tank for a light fining with bentonite clay and cream of tartar. The wine was then racked, filtered, and bottled on March 2<sup>nd</sup>, 2017.

## TASTING NOTES

Each of the three vineyard sources for the 2016 Rosebud Rosé provides a distinct quality to the wine. The Prupas Vineyard has lovely floral aromatics, the Amaral Vineyard has outstanding freshness and acidity, and the Fedrick Vineyard has surprisingly complex fruit flavors.

In the glass, the wine has a light peach skin color. The first aromatics are citrus skins, flowers, and a noticeable minerality. Fleshier aromas become apparent as the wine warms in the glass. Dry on the palate, the wine has juicy fruit flavors of Alpine strawberries, peach, grapefruit, and melon. The acidity does not pucker the mouth but offers wonderful freshness. A versatile wine, it pairs well with many types of foods from a plate of oysters to a Thanksgiving feast or spicy Thai curry.

## ACCOLADES

- 98 points, DOUBLE GOLD, Best of Class – California State Fair

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