

McEVOY RANCH

2017 | ROSÉ

ROSEBUD

MENDOCINO COUNTY
CALIFORNIA



HARVESTED

Syrah: September 1st | Grenache: September 14th, 2017

APPELLATION

Mendocino County, CA

VINEYARD

Eaglepoint Ranch

GROWING METHOD

Organically-farmed, certified CCOF

BOTTLED

January 30th, 2018

COMPOSITION

63% Grenache, 37% Syrah

FERMENTATION

Whole-cluster pressed

ABV | pH | TA

13.0% | 3.36 | 6.2 g/L

PRODUCTION

1250 cases

RETAIL PRICE

\$22

WINEMAKER

Winemaker Byron Kosuge

Consulting Winemaker Maurizio Castelli



VINTAGE NOTES

The McEvoy Ranch 2017 Rosebud Rosé is made from grapes from the Eaglepoint Ranch in Mendocino County. The vineyard sits 1800 feet above Ukiah Valley and is known locally for its spectacular views and mix of red grape varieties as well as clones. Under the loving care of Roland Wentzel along with a dedicated team that has nurtured the property for decades, Eaglepoint Ranch has a prestigious reputation and we are privileged to showcase their fruit in our wine.

Eaglepoint Ranch's mountain soil is moderately fertile decomposed sandstone with timber red loams. Vines here are constantly challenged requiring crop loads to be kept light either by manual thinning or naturally. The result is totally worth it though because the flavor concentration is intense.

The grapes benefitted from a long growing season with little rainfall during bud development. Despite the heat spikes in late August and early September, the fruit that was picked arrived at the winery in excellent condition. That's partially due to the site's dramatic elevation that allows the daytime high temperatures to be relatively moderate and the night air quite cool, preserving fresh aromatics and acidity in the finished wine.

WINEMAKING NOTES

Our goal with McEvoy Ranch Rosebud Rosé is to produce a dry, fresh wine with interesting citrus and floral aromatics and light berry flavors. We pick fruit relatively early and send the whole clusters directly to press with little skin contact. The 2017 Rosebud was fermented in stainless steel. After fermentation, the wine was aged on the yeast lees, then racked, filtered, and bottled in January, to keep it fresh.

TASTING NOTES

Our 2017 vintage has a bit more of a Provençal feel to it with the Grenache adding strawberry and floral notes and the Syrah, a bit of spice.

In the glass, the wine has an entrancing salmon color. The first aromatics are citrus skins, flowers, and a noticeable minerality. Dry on the palate, the wine has juicy fruit flavors of wild strawberries, white peach, Anjou pear, grapefruit, and watermelon, plus a touch of raw ginger root, white pepper, and spice at the finish. The acidity does not pucker the mouth but offers wonderful freshness. We love the versatility of Rosé and recommend serving it slightly chilled for optimum enjoyment.

ACCOLADES

- GOLD, 92 points – Sommelier International Wine Competition
- GOLD – North of the Gate Wine Competition

