

Summer 2021

2020 Malbec-Syrah Rosé

Pét-Nat



Flavors | Raspberry. White Grapefruit. Papaya.
Body + Mouthfeel | Medium Minus + Lively
Sweetness | 1.2% RS at Bottling
Pairing | Marshmallow Bars. Meteor Showers.

AVA | Cape May Peninsula
Varietal(s) | Malbec 71%. Syrah 29%.
Aging Method | Stainless Steel
Production | 40 Cases

From the Winemaker

Our Malbec and Syrah create a delicious Rosé blend. The varietals lend a balanced flavor profile with fresh fruits and structure, which are further enhanced by the light bubble of the Méthode Ancestrale.

Malbec-Syrah Rosé Pét-Nat

Vintage: 2020 **AVA:** Cape May Peninsula **Varietal(s):** Malbec 71%. Syrah 29%.

Total Production: 487 bottles

40 cases

Harvest Date: Sept. 28/29, 2020

Vineyard Lot: Lot 1

Tonnage: 0.67

Brix: 18.4°

Bottle Date: Dec. 16, 2020

Aging Method: 7mo. Stainless Steel

pH: 3.36 **ABV:** 11.4% **RS:** 0g/L
12 g/L at bottling

Clarity: Hazy

Color: Cooked Salmon

Viscosity: Med-

Intensity: Med-

Development: Youthful

Aromas: Honeydew.
Green Strawberry. Anise.

Acid | Tannin: Med | Low

Finish: Light + Fresh

Flavors: White Grapefruit.
Raspberry. White Grape.

Notes: Drink now, will be best young.