

Autumn 2022

Winemaker's Coop 2021 Open Source Rosé



Flavors | Red Plum. White Cranberry. Vanilla.
Body + Mouthfeel | Medium + Creamy
Sweetness | Dry. 0.01% RS
Pairing | Herb Grilled Chicken. Hurricane Season.

AVA | Outer Coastal Plain
Varietal(s) | Cabernet Sauvignon 40%.
Cabernet Franc 40%. Blaufränkisch 20%.
Aging Method | 2mo. New French Oak
4mo. Neutral French Oak
Production | 26 Cases

From the Winemaker

Each winery in the Coop brought 1000lbs of vinifera to be pressed out together for this rosé. Each winemaker then took their 5th portion back to the winery to be fermented and aged. We did a barrel fermentation and sur-lie aged in french oak for 5 months along with 3 months of bâtonnage. We introduced some light Chardonnay, Petite Sirah and Cabernet Sauvignon Rosé lees into the barrel to round out the mouthfeel and complexity.

<h2>Open Source Rosé</h2>		Merlot 40%. Cab Franc 40%.	
Vintage: 2021		AVA: Outer Coastal Plain	
Varietal(s): Blaufränkisch 20%.			
Total Production: 322 bottles		26 cases	
Harvest Date: Sept. 16, 2021		Bottle Date: June 4, 2022	
Vineyard Lot: N/A		Aging Method: 6mo. French Oak	
Tonnage: 2.5		2mo. New, 4mo. neutral	
Brix: 19.4°		pH: 3.32	
		ABV: 13%	
		RS: 0.01g/L	
Clarity: Clear		Acid Tannin: Med Low	
Color: Orange		Finish: Med-	
Viscosity: Low		Flavors: Plum. Coconut.	
Intensity: Med-		White Peach. Cranberry.	
Development: Youthful			
Aromas: Brioche. Coconut.			
Cedar. Cherry Wood.			
Notes: Drink now or age for up to 2 years			