

2023 SIGNATURE SERIES CAB SAUV ROSÉ



WINE CLUB
Quarterly Allotment
Spring 2024 Winemaker's Selection

VARIETAL COMPOSITION	Cabernet Sauvignon 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven Vineyard	
HARVEST	September 21, 2023	
	Tonnage: 1.05	Brix: 19.6°
TECHNICAL DATA	ABV: 11.3%	RS: 0.02%
	TA: 7.35 g/L	Ph: 3.29
COOPERAGE	Stainless Steel - No Oak	
PRODUCTION	43 Cases	

TASTING NOTES

Presents a vibrant nose with notes of grapefruit, white grape, guava and raspberry. The palate features flavors of strawberry, watermelon, grapefruit, lime, and blood orange, exhibiting a lean profile with bright acidity and concluding with a crisp finish. This rosé promises a lively and fruit-forward experience.

PAIRING NOTES

This Rosé pairs elegantly with a diverse array of dishes such as Bruschetta, Goat Cheese, Grilled Octopus, Swordfish, Greek Salad, Salmon, and Shrimp. The wine's lean structure and bright acidity enhance the flavors of these dishes, creating a versatile and enjoyable dining experience.

Preferred Dish: Strawberry Burrata Salad

WINEMAKING NOTES

Our previous vintages of our Cabernet Sauvignon Rosé were fermented and aged in French Oak, however for this vintage we chose to ferment and age in stainless steel. This yielded a bright, crisp Rosé with a pale pink hue.

VINTAGE NOTES

The 2023 vintage came with its set of challenges, we saw a decent amount of rain and with rain comes vineyard management challenges. Some varieties made it out unscathed while others did not. Cabernet Sauvignon (for rosé) was harvested in good condition and the juice had beautiful aromas and flavors.

