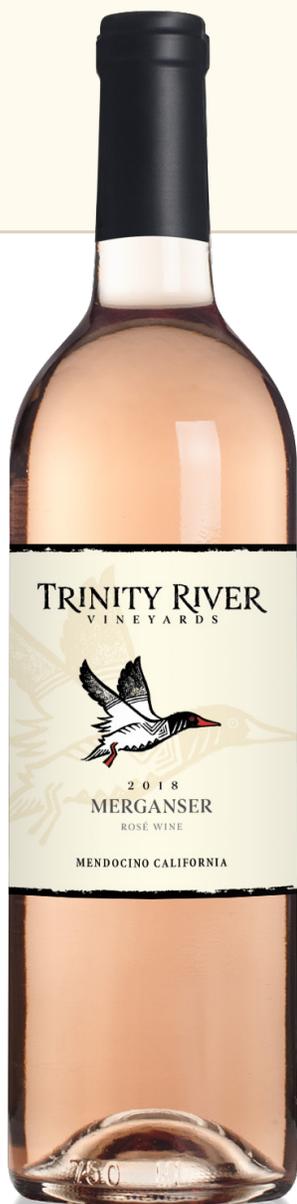


# TRINITY RIVER

VINEYARDS



## 2018 Merganser Dry Rosé

### VINTAGE NOTES

2018 in Mendocino County was good to great year for farming. Bud break was on the early side, but avoided all potential frost damage with a warm spring. The summer was warm, but cooler than 2014 and 2017. Still crisp and cool compared to Napa wines, this 2018 vintage looks to be excellent.

### VINEYARD NOTES

The grapes for the 2018 Dry Rosé are sourced from a small block of Sangiovese surrounding John Fetzer's home in Mendocino and made entirely of Sangiovese. Knowing that the Sangiovese was destined to be rosé we managed that block a little differently. Because we were not worried about color we did not thin fruit which helped to keep the sugar levels lower. The resulting wine is brighter, lighter and more food friendly – similar to a Provençal style rosé.

### WINEMAKING PRACTICES

Our 2018 Dry Rosé is free-run from wholecluster press of 100% Sangiovese grapes. This process helps to accentuate the lighter and brighter notes of Sangiovese. No heavy-handed oak or additives were used to mold this wine into something it is not. Instead, very little is done except to keep it clean and to allow the wine to become itself. The 2018 rosé is cold fermented in stainless steel. Whole-cluster pressing of grapes further helped to amplify the minerality, while no malolactic fermentation and a short stainless steel elevage were choices designed to produce a crisp, lively food wine. With no fining involved in the production, this wine is a pure distillation of John Fetzer's vineyard in Mendocino, California.

### WINEMAKER'S TASTING NOTES

This is a bright and lively Rosé. Papaya, watermelon and peach blossom underlie a wonderful subtle spiciness that reminds me of cardamom, allspice and clove.

### FOOD PAIRING NOTES

This Provençal-style rosé is light and luscious with hints of papaya, watermelon and peach blossom. It is perfect for a spring picnic or summer barbeque. Recently had it with a grapefruit iced oyster. Delicious and colors even matched.

### VITAL SPECIFICS

VARIETAL COMPOSITION:

100% Sangiovese

APPELLATION: Mendocino County, CA

ALCOHOL: 13.5%

T.A. AT HARVEST: 6.75g/L

pH AT HARVEST: 3.19

BRIX AT HARVEST: 21.5°

R.S.: less than 0.02%

COOPERAGE: Stainless steel

MALOLACTIC FERMENTATION:  
none

BOTTLING DATE: January 6,  
2016

PRODUCTION: 400 cases

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