

HI NO TORI ROSÉ OF CABERNET SAUVIGNON

NAPA VALLEY

WINEMAKER'S NOTES

The nose has notes of fresh strawberries, rose petals, and crushed stone. The palate is bright and textured with flavors of bing cherry, stone fruits, and citrus zest. This wine is versatile at the table and will compliment a range of foods.

VINIFICATION PROCESS

We harvest early for rosé to preserve the natural acidity and highlight the fresh, red fruit flavors. The grapes are 100% whole cluster pressed, providing just enough skin contact to achieve the pale, salmon color while maintaining a clean finish. The juice is cold-settled for 24 hours before being racked off the heavy lees. The wine is fermented and aged on the lees in stainless steel barrels for breadth and richness to balance out the bright acidity.

STORY

Japanese for "Bird of Fire", this wine truly embodies the eternal spirit of the phoenix that adorns the label. Proceeds from the sale of this wine benefit the California Firefighters Endowment, providing scholarships to the children of fallen firefighters.



WINEMAKER

Steve Matthiasson

APPELLATION

Oak Knoll District of Napa Valley

VINEYARD

Meadowbrook Farm Estate

PRODUCTION

110 cases (750mL)

ALC

12.5%

PH

3.39

TA

6.7 g/L