



KIEPERSOL

2017 KIEPERSOL ROSÉ *Bright and Youthful*



*T*his brilliant coral pink wine cuts a new swath in the dry Rosé world with a nose of fresh raspberry and the dusty minerality of cactus fruit and prickly pear. Lychee and freshly jammed field strawberries also present themselves. With beautiful structure and balanced complexities, this is spring in a bottle, fresh and bright with a clean finish of complex minerality of granite and slate.

Forging into uncharted territory, we have found yet another way to showcase a portion of the fabulous fruit of Kiepersol. Using the saignée* technique taking a portion of our Zinfandel, Merlot and Tempranillo harvest after it already had significant time on the skins, increasing the complexity and intensity of the fruit.

** Saignée: A French term meaning literally "to bleed," saignée refers to the process of bleeding or pulling juice from a tank of red must that is just beginning fermentation. The goal is two-fold. First, the lightly-colored juice that is bled out of the tank produces a rosé. Second, the must remaining in the tank has a higher proportion of grape skins to juice; the resulting wine will be richer and more concentrated.*

VINTAGE NOTES

Harvest Date: July 2017

Alcohol: 13.9 %

Released: January 2018

pH: 3.5

R.S. 0.6 %

Grape Source: Kiepersol Vineyards, Tyler, Texas

