

MACLAREN

Rosé

KENZIE

2017



VINEYARD NOTES

Samantha's Vineyard sits on the northeast side of Russian River Valley bordering the Chalk Hill AVA. The steep terraced-style vineyard is planted to the Alban clone on Spreckels loam with only 60 inches of soil on top of bedrock.

WINEMAKER NOTES

After working with this vineyard since 2009 and enjoying the fruit-forward style of its Syrah, I knew the fruit would be well-suited to a Rosé wine. We intentionally picked the grapes a week early to retain the acidity of the grapes. The fruit was picked in the morning, pressed and left on the skins for only two hours to take on a lovely pale rose color. The juice was fermented in neutral oak barrels and stainless steel, then aged for 6 months and filtered before bottling.

TASTING NOTES

Kenzie Rosé is beautifully colored and opens with red fruit characteristics of strawberry and currant. As the wine evolves in the glass, layers of violet and licorice reveal themselves. A savory sage element rounds out the palate to a dry finish with perfect acidity.

FOOD PAIRINGS

Your favorite summer cuisine such as cedar-planked salmon and grilled veggies, margherita pizza, and heirloom tomatoes with burrata.



90 pts. | WINE ENTHUSIAST

"It is an integrated and smoothly textured wine that refreshes in waxy red fruit, bright acidity and cured meat."

VINEYARD Samantha's Vineyard	HARVEST DATE August 29th, 2017	PRODUCTION 50 cases
APPELLATION Russian River Valley	FERMENTATION Neutral oak and stainless steel barrels	ALCOHOL 13.0%
CLONES Alban Selection	BARREL AGING 6 months	SRP \$27
