2023 SIGNATURE SERIES PETITE SIRAH ROSÉ



WINE CLUB Quarterly Allotment Summer 2024 Winemaker's Selection

VARIETAL COMPOSITION	Petite Sirah 100%	
Appellation	Cape May Peninsula	
Vineyard	Hawk Haven Vineyard	
Harvest	September 21, 2023	
	Tonnage: 0.05	Brix: 19°
TECHNICAL DATA	ABV: 10.75%	RS: 0.01%
	TA: 6.6 g/L	Ph: 3.49
Cooperage	Stainless Steel - No Oak	
PRODUCTION	34 Cases	

TASTING NOTES

On the nose, this wine presents an intriguing bouquet of pumpkin seeds, cherry blossom, raspberry jam, lingonberry, and fennel. The palate delivers flavors of cherry, strawberry, rhubarb, rose petal, strawberry jam, and orange zest. With a fresh and lean mouthfeel, it offers medium-plus acidity and beautiful minerality. The front palate bursts with fruit notes that dissipate quickly, making this a very refreshing wine.

PAIRING NOTES

This Rosé is a great summer sip and pairs beautifully with an array of summer dishes. Think Tuna Niçoise salad and chicken or vegetable kebabs. It also complements fresh fruit and summer salads, especially those dressed with raspberry vinaigrette!

Preferred Dish: Grilled Strawberry Balsamic Chicken Kebabs WINEMAKING NOTES

This is the first vintage we fermented and aged this wine 100% in stainless steel. In past vintages this wine was fermented and aged in oak, but this year we wanted to let the fruit expression shine uninhibited!

VINTAGE NOTES

The 2023 vintage was somewhat challenging due to the humid summer we had. Airflow is crucial during high moisture periods. Thankfully we have cross breezes that roll over the peninsula which helps to reduce it along with fruit thinning and de-leafing. Keeping a close eye on the fruit, we were able to harvest in a timely manner, which allowed the fruit to maintain it's compositional integrity and gave us this beautifully delicate wine!

