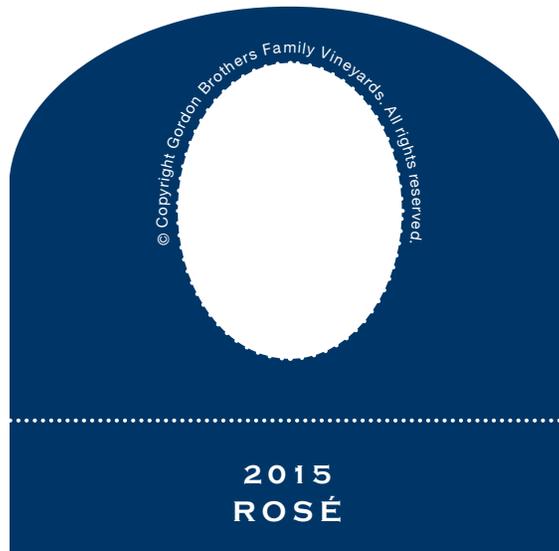


WINEMAKER COMMENTS

Grown specifically for Rosé, the Malbec grapes were handpicked at 19.4 brix and crushed straight to the press to minimize skin contact. The juice was then cold fermented to dryness at 55 degrees. The result is a delicate wine, faint pink reminiscent to watermelon juice in color. The nose is reminiscent of ruby red grapefruit, orange blossom and lychee. White peach, lychee and a touch of rose hips carry through the bright acidic finish.

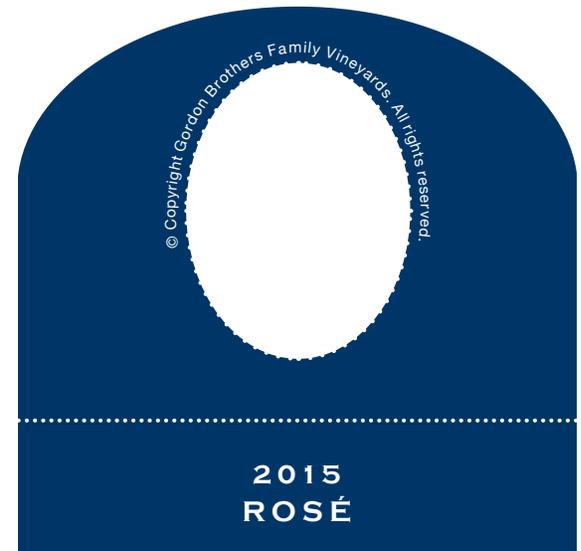
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