



## 2017 LIGHTLY BUBBLED ROSÉ

Clos du Bois Lightly Bubbled Rosé is a refreshing new take on one of America's hottest wine styles. This Rosé brings together delightful flavors of juicy strawberry, apricot, and cranberry with a hint of bubbles that delight the tongue and allow the vibrant flavors of the wine to shine through.

### VINTAGE

The 2017 growing season was unique. Average precipitation from winter rains facilitated healthy vines and spectacular canopies heading into the spring and early summer. With a slightly later bud break than the previous year and no major frost events, the growing season was off to a great start. Cool mornings and warm, sunny days brought even cluster development. A July heat wave signaled the vines to stop growing and the fruit to ripen. A cool period with a bit of rain followed, bringing fruit to optimal Brix levels. An extended hang time through September and into October resulted in mature, ripe fruit with great flavor and well-developed tannins.

### WINEMAKING

The grapes were harvested cold and gently pressed. The resulting juice was cold settled and then fermented in temperature-controlled stainless steel tanks at 55°F. The wine was chilled and clarified before fermentation was complete in order to retain some sweetness and preserve its vibrantly fruity aroma.

### WINEMAKING NOTES

Strawberry pink in color with bright aromas of ripe red berries. Crisp and slightly sweet, this wine has notes of juicy strawberry, red cherry, watermelon, and cranberry flavors with a hint of bubbles. Our wine is light, bright, and well balanced.

### PERFECT FOR ANY OCCASION OR NO OCCASION AT ALL!

Serving Suggestion: chilled in standard white wine glasses.

**APPELLATION:** California

**ACID/pH:** 7.7g/L / 3.0

**RESIDUAL SUGAR:** 39g/L

**ALCOHOL:** 9.5%

**AGING:** Stainless Steel