

Technical Notes

2009 Ehlers Estate St. Helena Sylviane (dry) Rosé



Final Blend: 100% Cabernet Franc
Fruit Source: 100% estate grown
Oak Regime: No new oak, fermented in stainless steel barrels
Farming: California Certified Organic Farmer since July, 2008
Harvest Date: September 25th, 2009
Bottling Date: January 28th, 2010
Production: 120 cases
Average Maturity: 22.4°Brix, 3.21 pH, 0.68 TA
Finished Wine: 13.1% alcohol
Price: \$28/bottle

Winemaker's Notes: The 2009 vintage brought us yet another drought year, which is good for winegrapes, yet not so great for everything else. We had a beautiful, long, growing season with no heat spikes, and the red grapes sweetened up with small berries and intense flavors. In the top corner of block 2-H, out in front of the winery, we've identified a few rows of early ripening Cabernet Franc with extremely bright, red-fruit flavors. From these vines, using a gentle Champagne pressing program, we made a few barrels of dry rosé, in the French tradition, to pour here at the property. We named this elegant pink wine in honor of our elegant founder, Madam Sylviane Leducq.

Aromas of watermelon and cotton candy mingle with orange sorbet and fresh red cherries. On the palate, the wine is crisp and bone-dry with a bristling acidity, low alcohol and a lingering raspberry, peanut-brittle finish. Not red, not white, but a classic old world rosé, ready for summertime.

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