



EHLERS
E S T A T E

2014 Sylviane Rosé

Producer Profile

Located just north of the town of St. Helena on the loamy bench soils at the base of the western hills, the estate produces world-class Bordeaux varietals from its historic 42-acre vineyard. The entire property is biodynamically farmed and 100% certified organic. The winemaking is at once state-of-the-art and hands-on artisanal. Natural yeast, the finest French oak barrels, and attention to detail are the ingredients. The wines are age-worthy and collectable, and made in an international style that celebrates power, finesse, elegance, and terroir expression.

Winemaker's Notes

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 grapes, using a gentle Champagne pressing program, we make a few barrels of dry rosé, in the French tradition. We call this elegant pink wine *Sylviane* in honor of our elegant founder, Madame Sylviane Leducq. Aromas of watermelon, raspberry and cotton candy mingle with orange sorbet and fresh red cherries. On the palate, the wine is crisp and dry with a sparkling acidity, low alcohol and a lingering lemon-berry finish. Not red, not white, but a classic old-world rosé, ready for summertime.

Notes on the Vintage

2014 was another great vintage in the Napa Valley. A drought year for sure, but just as the spring rolled in we got a drenching rain that was just what the vines needed to get started. The season started historically early, the weather was warm and mellow all summer, and we harvested earlier than ever under sunny skies. The fruit was beautiful, the wines are intense, complex, and concentrated.



Final Blend

100% Cabernet Franc

Oak Regime

No oak, stainless steel barrels

Primary Coopers

N/A

Harvest Date

September 20, 2014

Bottling Date

February 13, 2015

Average Maturity

22.1 °Brix, 3.21 pH, 0.76 TA

Finished Wine

12.9% alcohol