



2020 SYLVIANE ROSÉ

Tasting Notes

The 2020 Ehlers Estate Sylviane Rosé is a bright pink rosé, very aromatic, with deep and fragrant aromas of ripe, juicy peaches, raspberries, and Asian pear. Aromas of wildflowers, lilacs, and cotton candy, remind us of a dreamy spring soirée. Very refreshing but intense in flavors. Ripe watermelon and more candy on the palate, with vibrant acidity and a long silky mouthfeel. The majority was fermented in used barrels, sur lie; the mouthfeel is creamy and silky but fresh from a great acidity, built up from frequent bâtonnage.

Vintage

The 2020 vintage was probably one of the hardest vintages in the Napa Valley. The winter was warm and dry, with no meaningful rain until the end of March. Mild spring with not much water forecasted a low yields season, and we got ready for a continued drought with the installation of second drips in all the areas in the blocks at the Estate that would need attention in the summer and fall. Summer brought very cool mornings and hot days. The warm days got interrupted by two wildfires that make this harvest one of the most challenging ones I've experienced. Our Sauvignon blanc was harvested in mid-August, while the red wine harvest started a few weeks earlier than previous years with 50% average yields. We might not have a lot of 2020 reds coming out of our cellar, but the quality and concentration in flavors promise to be better than ever. Most of our full production was happily fermented in tanks before wildfires smoke could compromise the grapes' quality.

Varietal: 90% Cabernet Sauvignon, 10% Cabernet franc

Harvest: September-October 2020

Wine Analysis: 13.8 % alcohol / 3.24 pH

Oak Aging: 70% used French oak barrels, 30% stainless steel

Appellation: St. Helena, Napa Valley Bottling Date: February 11th, 2020

Cases Produced: 550 cases