



2021 SYLVIANE ROSÉ

Tasting Notes

The 2021 Ehlers Estate Sylviane Rosé is an elegant salmon pink rosé with a fresh aroma of strawberries, white peach, and pear. Delicate, with subtle floral aromas. Very refreshing but intense in flavors. Silky mouthfeel, fresh, with hints of vanilla, fresh-cut herbs, and wild underripe berries, it finishes with vibrant acidity and long-lasting candied fruit. 55% of the juice was fermented in used barrels, sur lie, which enhanced the body and acid structure in the final blend.

Vintage

The 2021 vintage was a well-deserved easy vintage in the Napa Valley. The vintage will be remembered for low yields with intense-flavored, small-sized berries and a smooth and uneventful harvest. The lack of rain during Winter and Spring put every grower to work early in the season to assure vines were receiving enough water and nutrients. At Ehlers Estate, we have three wells that supply enough water when needed, plus we work with Tule sensors and second drip lines to ensure precise irrigation. Our yields were only 20% down, which was much better than forecasted. With very few heat events, mild temperatures during the growing season allowed flavor and phenolic development to happen slowly. Our Sauvignon Blanc was harvested in mid-August, while the red wine harvest started a few weeks earlier than previous years.

Varietal: 80% Cabernet Sauvignon, 10% Cabernet Franc and 10% Merlot

Harvest: September-October 2021

Wine Analysis: 13.9 % alcohol / 3.25 pH

Oak Aging: 55% used French oak barrels, 45% stainless steel

Appellation: St. Helena, Napa Valley Bottling Date: February 9th, 2022

Cases Produced: 840 cases