



2010 Rosé

- **Appellation:** Yountville, CA
- **Fermentation:** 100% Stainless Steel
- **Blend:** 55% Cabernet Sauvignon, 34% Merlot, 6% Cabernet Franc & 5% Petit Verdot
- **Alcohol:** 13.5%
- **pH:** 3.51
- **Production:** 325 cases

The Estate

We were fortunate to have been able to purchase the historic Beringer State Lane Vineyard property in May of 2000. This land was first leased by Beringer in 1972, becoming the cornerstone for the Beringer Estates Private Reserve Cabernet Sauvignon program for over 20 years. Recognizing the potential of the site, in 1979 Beringer also began bottling the State Lane Cabernet Sauvignon as a single vineyard designated wine.

The Story and the Team

In 2001, the renowned 20-acre Beringer State Lane Vineyard was replanted into 15 blocks of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot in a tightly spaced 3 ft. by 5-1/2 ft. rows with 2,640 vines/acre. A new state of the art wine making facility was completed in September 2005. The vineyard is farmed by Pina Vineyard Management Company, renowned vineyard managers for several of Napa Valley premium wines. Our consultant winemaker is **Denis Malbec**, from Chateau Latour, Pauillac; the First Growth in Bordeaux, France.

Winemaker Notes

A “*saignée*” style wine (juice separated from tank soon after crushing and fermented separately). Our Rosé is fermented in small, dedicated lots and stirred on its lees for 6 months. Malolactic fermentation is also performed to add body and depth to the wine. The result is a “crafted” Rosé, that is surprisingly dense and layered, without sacrificing the freshness and lift one would expect from a Rosé wine.

The resulting wine is quite rich and generous, exhibiting floral aromas, wild strawberry and melon and supported by bright acidity and a fine minerality. It will compliment shellfish, salmon and hearty salads, along with rich barbeque and oven-roasted turkey. Also excellent as an appetitif.