



VINEYARD SOURCES: 50% Syrah from Watch Hill Vineyard, 30% Syrah from Thompson Vineyard, 20% Grenache from Watch Hill Vineyard, Los Alamos Valley, Santa Barbara County. Planted in 2002, Watch Hill Vineyard is located in the Los Alamos area about halfway between Santa Maria and Buellton. The microclimate is cooler than Santa Ynez Valley, and slightly warmer than Santa Maria Valley. The low nutrient soils are a mix of sand and clay and are well drained, contributing to the remarkable concentration and balance found in Watch Hill fruit. Thompson Vineyard, also located in Los Alamos Valley, was planted in 1991 on a steep hillside with south facing exposure and sandy clay loam soils. It is known for its Estrella clone of Syrah, which produces rich, fruit-driven wines.

VINTAGE: Contrary to the erratic weather of the 2010 and 2011 vintages, 2012 featured very favorable, well timed weather patterns throughout the growing season. Winter rainfall was below average, but showers in March replenished the soil profile just as the vines were beginning the growth cycle. Consistently cool summer temperatures and several warm spells in September and October helped fully ripen the fruit. Crop size was characteristically small, which promoted concentration and complexity in the fruit. Syrah and Grenache grapes for this wine were harvested in mid-October.

WINEMAKING: This dry Rosé was made using a centuries-old French technique known as a *saignée*, or juice draw, taken when the grapes are crushed. This technique enhances the concentration of the red wine, while creating a crisp, aromatic Rosé from the *saignée*. Lightly colored from minimal contact with the grape skins, the juice was transferred to older French oak barrels for fermentation. The wine aged *sur lies* in older French oak for six months, which added depth and complexity to the wine without overshadowing the fresh aromatics and flavors found in the fruit. The wine was bottled on April 20, 2013.

TASTING NOTES: This wine showcases the beautiful fruit expression of cool climate Syrah and Grenache with fresh aromas of strawberry-rhubarb and cherry accented by floral notes and a subtle toastiness from the older French oak barrels. Flavors of cherry, strawberry and a touch of pomegranate are supported by refreshing natural acidity and nice complexity. The silky texture culminates in a bright cherry finish.

TECHNICAL DATA

T.A.: 6.5 g/l

pH: 3.28

Alcohol: 13.5%

Production: 49 cases

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