



Atrea Skid Rosé 2013

Vintage and Appellation

Mendocino County Rosé Wine 2013

Production Information

Bottled March 21, 2014

Release Date: April 7, 2014

Production: 330 cases

Blend Composition/Technical Data

74% organic Malbec grapes
& 26% organic Grenache grapes

13.5% alcohol by volume

6.2 g/L titratable acidity

pH 3.47

Vineyards and Harvest

The Malbec was sourced from our estate-grown, CCOF organically-certified Skid Row Vineyard. The Grenache was sourced from a biodynamically farmed, ridge-top vineyard in the Ukiah Valley. The Grenache was picked on September 14. The Malbec was picked in two passes, on October 11 and October 16.

Winemaking and Cooperage

This wine was created in the traditional French *saignee*' (bleeding) method of making a Rosé: draining juice from crushed red grapes after 24 hours of skin contact. The settled juice was fermented to dryness in small stainless barrels and tanks. The blend was assembled with fine lees in December and left on those lees until immediately prior to bottling in March 2014.

Winemaker Alex MacGregor's Comments

Our crowd-pleasing Skid Rosé pops like our coveted 2012 vintage, with snappy strawberry, watermelon rind and pink grapefruit aromatics. The palate is bright, refreshing and juicy. While once considered a spring and summer wine in the United States, Rosé has year-round appeal, and ours is no exception. It pairs as well with a light, summer grilled chicken as it does with a fall or holiday turkey.