



## **Atrea Skid Rosé 2014**

### **Vintage and Appellation**

Mendocino County Rosé Wine 2014

### **Production Information**

Bottled March 13, 2015

Release Date: April 1, 2015

Production: 347 cases

### **Blend Composition/Technical Data**

96% organic Malbec grapes

4% organic Grenache grapes

13.5% alcohol by volume

6.3 g/L titratable acidity

pH 3.42

### **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 8. The Malbec was picked in two passes, on September 10 and September 16.

### **Winemaking and Cooperage**

The fruit was destemmed and whole berries were transferred directly into the press for a two-hour soak, then pressed gently to tank. 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 2015.

### **Winemaker Alex MacGregor's Comments**

Our 2014 is our best and brightest Rosé to date, with blood orange rind and Alpine strawberry aromatics. An incredibly refreshing entry, great mid palate, and pleasing length make this a superb contender for a sunset-on-the-patio wine. But don't hesitate to pour it with a meal. Asparagus with chopped egg, a mushroom quiche, big summer salads, or the Thanksgiving bird would all be great foils for this crowd-pleasing pink.