



## **Atrea Skid Rose' 2017**

### **Vintage and Appellation**

Mendocino County Rose' Wine 2017

### **Production Information**

Bottled March 7, 2018

Release Date: March 12, 2018

Production: 579 cases

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

100% Organic Malbec grapes

12.8% alcohol by volume

6.2 g/L titratable acidity

pH 3.39

### **Vineyards and Harvest**

Planted in 1999 and farmed organically from the outset, our CCOF-certified Skid Row Vineyard is the westernmost block on the Saracina Ranch Vineyards, marked by black clay and gravelly soils at the base of the foothills. We harvested the Malbec at sunrise on September 5, 2017.

### **Winemaking and Cooperage**

The fruit was harvested especially for our Rose' program, destemmed, and the whole berries 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 barrel and tank lots were assembled with fine lees in December and left on those lees until two weeks prior to bottling in March 2018.

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

Our beautifully pale coral 2017 Skid Rose' offers subtle Ruby grapefruit, alpine strawberry, and peach pit notes. Coming in at just 12.8% alcohol, and reminiscent of a classic Provencal Rose', it is engaging and satisfying yet light on its feet. Rose' is the perfect patio wine for summer barbecues since it pairs so well with tomato salads, almost any cheese, grilled seafood or sausages, not to mention with a simple summer dessert of sliced fresh fruits. With its versatility of flavors, our Rose' should find a place at any Thanksgiving table as well.