

ALEXANDER VALLEY

ESTATE GROWN * INAUGURAL VINTAGE

ROSÉ of CABERNET SAUVIGNON

v. 2020



VINEYARD: La Cienega is a family-owned and operated vineyard in the southern hills of Alexander Valley, off Chalk Hill Road. Our Cabernet Sauvignon grapes are certified sustainable, grown on 16 acres of volcanic, loamy clay soils from 110R Rootstock, Clone 7. Hillside terrain includes up to 20% inclinations, at 400 feet elevation. Ideal climate with cool nights allows for long ripening. We employ minimally invasive farming, using drip irrigation, and returning nutrients to the soil with compost every two years.

WINEMAKING: Estate grown grapes that produced this wine come from mature vines and were ripened to perfection at 25 brix. Award-winning wine maker Nova Perrill took the grapes into the winery and carefully nurtured the fermentation to showcase and extenuate the terroir of this special vineyard. This unique wine is made in the *Saignée* method of “bleeding off” the first juice from the grapes. It was barrel fermented under the French *sur lie* method, which is aged with the finished yeast (lees) to extract the best flavors. Perrill notes that “each step of the winemaking process was collaborative... We had a specific goal: to produce a wine that speaks of a place and people. And I believe we have achieved that.”

TASTING NOTES: This single vineyard, 100% estate grown Rosé of Cabernet Sauvignon offers bright, crisp acidity, with notes of nectarine,

strawberry, and honeysuckle nectar. It is perfect to enjoy now. Because it is derived from a heftier grape, it pairs very well with appetizers or a meal.

FLAVOR PROFILE:

Aromatics: Nectarine, gardenia, plum
Body/Texture: Crisp, light acidity
Color: Peach rose petal
Flavors: Strawberry, honeysuckle

TECHNICAL DATA:

Appellation: Alexander Valley, Sonoma
Vineyard Location: Hillside back blocks near pond
Varietal: 100% Estate Grown Cabernet Sauvignon
Harvested: Hand-picked on October 1, 2020
Cellaring: Barrel fermented, *sur lie*
Bottled: January 26, 2021
Alcohol: 13.2%
pH: 3.44
Total Acidity: 6.2 g/L
Residual Sugar: 1.02 g/L
Malic Acid: 0.5 g/L
Volatile Acidity: 0.55 g/L
Production: 75 cases

SUGGESTED PAIRINGS: salmon, crab cakes, paella, steamed mussels, pasta carbonara, mushroom risotto, prosciutto, blue cheese, herbed goat cheese.



CONTACT US:

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La Cienega business operations are guided by the Ladies Round Table. Learn more at:

WWW.LACIENEGAVINEYARD.COM