

2023 Alessa Rosé

Winemaker: Michael Trujillo Production: 83 Cases Release Date: May 1, 2024 Varietal: 100% Battuello Valdiguié Appellation: Saint Helena, CA Fermentation: Stainless Steel Tech: pH: 3.1 | TA: 7.1 g/l | RS: 0.4 g/l | Alc: 13.2% Fruit Sourcing: Estate vineyard on family property founded in 1909 Farming: Sustainable, certified Fish-Friendly Farming Suggested Retail Price: \$28

BACKGROUND

Introducing the 2023 Alessa Valdiguié Rosé, named after our beloved daughter. This wine pays homage to the rich heritage of our estate, where the Valdiguié varietal, hailing from the Languedoc-Roussillon region, has been cultivated since the 1930s, known then as Napa Gamay.

WINEMAKING

The grapes are night harvested in cold conditions, then undergo whole cluster pressing, cold settling, and fermentation in stainless steel tanks. A meticulously controlled cold and steady fermentation process is employed to capture every nuance of the grape's varietal expressions. The wine is then aged in stainless vessels until it is bottled five months after the grapes are harvested.

TASTING NOTES

Delightfully expressive with refined subtlety and finesse, this wine presents hints of tart cherry, pomegranate, and rose petal delicately woven with a subtle minerality. Its perfect balance and refreshing crispness gracefully carry the wine, enhancing its overall charm.

BATTUELLO VINEYARDS