

2016 Saigné

Wine Specs

Vintage: 2016

Varietal: Tempranillo, Mourvedre,
Syrah, & Petite Sirah (rose blend)

Harvest Date: Aug 15 - Sept 20,
2016

Harvest Brix: 22.5 - 24.0

Aging:

Bottling Date: June 2017

Residual Sugars: Off Dry - 7 g/L

Alcohol: 14.3%

Case Production:

Packaging:

Date Added to Vin65:

Date Added to Ship Compliant:

Bar Code:

Pricing

Retail: \$24.95

Wholesale:

Employee:

Vineyard Notes

Sourced from growers in both the High Plains and Hill Country AVAs, the 2016 Saigné expresses what it means to be a rosé in Texas. Saignée, a French term meaning “to bleed” is the process we used to create our winery exclusive rose.

Limiting skin-to-juice contact we “bleed off” 5 -10% of the juice from the red varietals. This juice is cold fermented, retaining florals bright fruits. A dry rose, this wine is meant to be consumed “young” and is the perfect wine for both red and white wine lovers.

Tasting Notes

ON THE NOSE: Deep floral aromas of violet, peach and raspberry with candied watermelon

ON THE PALATE: Cherry, strawberry and red fruit with herbal notes of lavender and roses

FOOD PAIRINGS: Grilled or baked fish, lamb, goose, hard cheeses and salsas.

Enjoy now