

2013 Provencal

The 2013 Provencal is a blend of Mourvedre, Grenache and Syrah made into a true dry rosé wine. The style is more closely related to a French Provencal than a new world style. This rosé is a synergistic combination of white wine fermentation techniques used on the red wine grapes. After de-stemming we press the red grapes then cold ferment for 30 days. When making a rosé, it is important to get the juice away from the grape skins after little to no contact time to capture the salmon color of rosé instead of the deeper red hues of red grapes. What we end up with is a light bodied wine which can be consumed as a white wine would be while still retaining some of the characteristics of the red grape, such as floral notes and flavors. It is a perfect choice for red wine drinkers or white wine drinkers who want a more full bodied wine for food.



VARIETAL COMPOSITION

Mourvedre, Grenache and Syrah

ON THE NOSE

Pear, apple and strawberry with bright acid and dried fruit finish

ON THE PALATE

Bright strawberry, citrus and melon

FOOD COMPLEMENTS

Roasted turkey, duck or chicken, veggie dishes, hard cheeses

APELLATION

Texas Hill Country

HARVEST DATE

July 2013

HARVEST BRIX

23.0 - 24.5

ALCOHOL

13.8%

BOTTLING DATE

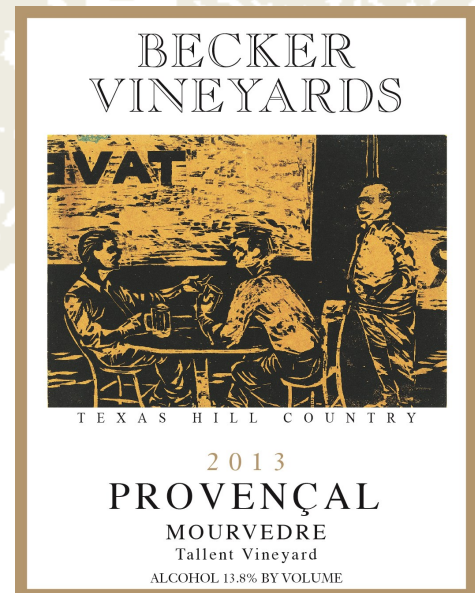
January 2014

FINAL R.S.

Dry- less than .4%

PRODUCT SKU

644412000755



BECKER VINEYARDS

STONEWALL, TEXAS