

VINTAGE COWBOY WINERY

2018 ESTATE ROSÉ

Our new 2018 estate Rosé has a vibrant light peach color. The nose carries spicy aromatics of nectarine, grapefruit, and Cara Cara oranges. The mouth is bright with flavors of ripe raspberry and blood orange, with mouthwatering acidity that is followed with flavors of lemon drop and a little rose petal.

VINEYARDS

Vintage Cowboy Winery was inspired by our family heritage of cowboys, western lifestyle, and our love for ranching in San Luis Obispo County. We believe in cowboy values and keeping the western way of life alive. Vintage Cowboy is a family owned and operated winery.

For five generations the Arnold family has lived and worked on the original ranch land in San Luis Obispo County, CA , raising beef cattle, horses, and farming a variety of crops. We planted our 32 acre vineyard in 1995. The vineyard sits beneath the Santa Lucia Mountain Range about 14 miles from the Pacific ocean where it benefits from the coastal influence coming through the mountain passes. Our terrior is roughly 10 miles from the Edna Valley AVA and about 35 miles Southeast of the Paso Robles AVA which creates an extreme temperature fluctuation during the growing season resulting in uniquely flavorful wines.

WINEMAKER'S NOTES

These grapes were cold-soaked on the skins for 12 hours and then run through a light press cycle to extract bright aromatics and crisp acidity. The minimal skin contact and stainless steel fermentation produced a clean food-friendly Rosé.

TECHNICAL NOTES

variety: ESTATE ZINFANDEL &
GRENACHE BLANC
appellation: SAN LUIS OBISPO COUNTY

alcohol: 13.5%
brix at harvest: 22°
date harvested: 09.29.18

fermentation/aging:
100% STAINLESS STEEL

