



## 2017 Lovie's Rosé Wine

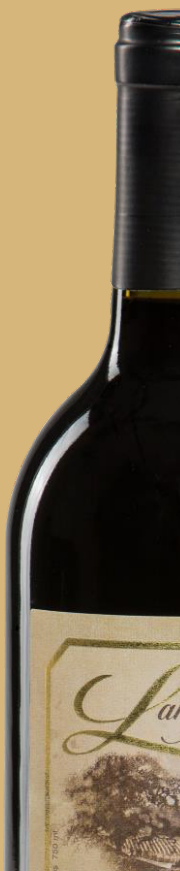
Fruit Source: Alvarez Vineyard  
2200 ft. Elevation. Primitivo Grapes  
Barrel Regime: 5 months. Neutral French Oak  
Harvest Date: 8/10/2017  
Bottled: 1/15/2018  
Finished Wine: 13.1% Alcohol by volume.  
Production: 5 barrels (120 cases)

Winemaker's notes: The 2017 growing season in the Sierra Foothills in California presented everything: a frost in early April, a cool spring, a long, hot and dry summer and a harvest that extended almost to the end of October. The fruit from 2017 thrived on these variable weather conditions and have produced a special vintage. Our first Rosé has a bright acidity with a wild flower and red berry bouquet and pink grapefruit, raspberry, peach and strawberry palate. This very special Rosé Wine is made from Rosé-specific Primitivo clones harvested at 22 Brix. We pressed the juice directly into neutral French Oak barrels, no skin contact, and allowed the native yeast to yield a slow and cool fermentation process. The finished wine went directly to bottle with no malolactic fermentation. This process added structure and complexity to our Lovely! Rosé that makes this a great food pairing wine.

Cheers!

*Jim and Sue Langman*

*"Making great wine in California. Living a great life in Arkansas."*



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