2016 Checkerbloom Rosé of Syrah

CleanWine®

A cool dip on a hot summer day.

100% Estate Syrah, first pick, organically grown

There is nothing so refreshing as a well chilled glass of Rosé on a hot summer day. Don't be afraid to toss in an ice cube. You know they do it in Paris. This Rosé of Syrah is more than just a sipping wine. It pairs beautifully with light and spicy fare. It's great with a salad and can stand up to the vinaigrette.

Many Rosé wines are made by the Saignée process where the fresh juice is bled from red grapes before they are fermented. The color comes from the short skin contact time before the must is pressed. The best Rosés are wines where the grapes are picked especially for Rosé. At Deerfield, the grapes are picked at precisely the right time for Rosé production. The whole clusters are very gently pressed after hand sorting and all the juice is used. With our sophisticated computer monitored wine press, we can press grapes at 12 psi, assuring the wine is fruity, soft, and free of bitterness or other drawbacks of harder pressing.

Fermentation takes place in a stainless tank so we can gradually chill the juice until it ferments at around 45°F. This is key to the retention

of the delicate flavors. We use a yeast that enhances the fruit character. Syrah has a good grounded structure to support the fruit flavors. Clean wine techniques are used to assure you can enjoy this wine with a clear head.

Proceeds from the sale of Checkerbloom Rose help support our continued

restoration of the Kenwood Wetlands, which surround the vineyard, and is home of the endangered Kenwood Marsh Checkerbloom.

Alcohol 12.7%, Residual Sugar 0.3g/L, SO2 at release <12ppm, Unfined, cross flow clarified, No Velcorin, Vegan, organically made. Bottled December 16, 2016.

130 cases produced.

For more information contact Winemaker, Robert Rex robert.rex@deerfieldranch.com

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