



A Sunrise to Sunset Rosé

2019 Tres Sabores 'Ingrid & Julia'

Well, ok ;) I'm not going to exactly own up to imbibing practices that begin before 10 in the morning but I can't say it's *never*...happened! The idea is that our 2019 Rosé is enticing enough that given the right setting, a **completely** refreshing glass of this wine can be just **the** thing at **any** hour.

Once again, made by doing a kind of a 'Pre-Harvest' pick of our Zinfandel and Petite Sirah vineyards in early August (*after* the earlier thinning pass often called a green harvest and a few weeks *before* picking through the same vines, yet again, for our 'real', **red** wines) this wine manages to have a truly wonderful life of its own. Besides the fact that it's incredibly fresh it has a phenomenal elemental *texture* --which I guess can be attributed to the Petite Sirah. Given its Provencal color, tantalizing fruit, delightful balance, and lower alcohol most people don't believe that it actually does have PS in it (believe!)

I love to serve this wine in our garden with a wild Alpine strawberry and sliver of a Thai Basil leaf just to evoke its spirit. But that just gets you started! For breakfast we suggest sipping as you enjoy a bacon bar (yes, indeed!). For lunch a smoked salmon or trout, nectarine and toasted pecan salad, at Sunset (ah, the thought of it!) Oysters, Charcuterie, Asian Vegetable Stir fry, or Ribs or more. Pour a glass and let your imagination fly!

Production: 586 cases

CCOF & Sustainable farming, Dry Farmed

Appellation: Rutherford and Calistoga

Winemaking: Whole cluster pressed. Cold fermented in Stainless Steel. Racked multiple times for clarity. Bottled in early February.

Notes: A dedicated, Provencal-style dry Rosé that resonates fruit & sublime balance: No simple "White Zin", this!! A Tantalizing individual named for our two favorite roses on the property: "Ingrid Bergman" and "Julia Child"

Julie Johnson, winemaker & owner

Tres Sabores

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