



Using old world methods to handcraft unique vineyard designated wines.

2015 Vin D'une Nuit - Malbec Rosé

Our Rennie Organic Vineyard, Yorkville Highlands

- ◆ 100% Estate grown grapes from our certified organic vineyard in southern Mendocino County
- ◆ 100% Malbec
- ◆ Technical Notes:
 - Harvested: Sep. 24, 2015
 - Alcohol: 13.0%;
 - Total Acidity: 9.0 g/L
 - pH: 3.10
- ◆ Fewer than 400 cases produced

Why the name?

The 2015 harvest was our 20th consecutive production of a Malbec table wine from our Rennie Vineyard. However, it also marked our third release of Malbec Rosé.

Malbec is a purple grape with an inky dark color. Consequently to make our Rosé just right we need to remove the skins from the juice quickly after they had spent just one night together. In French D'une Nuit loosely translates to “**one-night stand**” (the skins disappeared quietly and the juice was left blushing).

Winemaker Notes

In our Rennie Vineyard we have three clones of Malbec: FPS#9 (Cot clone 180 from France), EV#595 (originated in Cahors), FPS#4 from Bordeaux. We chose the FPS#9 clone, which we have the most experience with, for this Malbec Rosé. After our standard, careful hand-harvesting, the grapes were gently crushed and put in open top fermenters. After only a few hours of skin contact the juice was pressed off

and racked into barrels for fermentation. The wine was inoculated and fermentation continued 21 days until dryness. After approximately five months, the wine was racked into a tank, gently fined, and loosely filtered before bottling.

Pairing With Food

This wine is dry and yet its juicy, fresh, mouth-watering flavors making it a versatile match with many foods. Some ideas: BBQ chicken, wok-charred crisp vegetables, grilled fish with chutney, summer pastas, or cold shrimp with sweet-spicy cocktail sauces.

