

2015 ROSÉ

FALCON SERIES



Light bodied and bright, with crisp citrus notes dancing on the finish creating a very refreshing wine.

VINIFICATION:

The Sangiovese we use to make our Rosé is typically picked early to retain the natural acidity of the wine. We let this block of Sangiovese carry a heavier crop load than average which allowed us to pick it around the normal date since it was such a hot year. The vineyard crew handpicked the Sangiovese on September 22 and we whole-cluster pressed it into tank. The cold soak time was only a few hours so the wine has a very light salmon color. After pressing the grapes the juice was cold settled, then racked to a clean tank and inoculated with yeast. The fermentation was done at a cool temperature to extend the process and help retain the aromatics of the wine. After fermentation the wine was filtered and bottled to preserve the freshness and fruitiness of the wine.

WINEMAKER'S NOTES:

The pale pink color is the perfect color for a Rosé in my book and is crisp and inviting. The aromas are mellow and intriguing: notes of rhubarb mingle with dried strawberries and rose bud. The wine is light bodied and bright with crisp citrus notes dancing on the finish creating a very refreshing wine. This Rosé is bone dry and pairs nicely with a variety of dishes from chicken to cheeses. Enjoy this wine on hot summer days, hectic Thanksgiving holidays or any day you need a little something bright and refreshing to drink.

YOUR TASTING NOTES:

SUGAR PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
Bone Dry	100% Kestrel View Estates Vineyard	100% Sangiovese	Alc. 11.9% pH: 2.98 TA: 7.2	1850

SPICY MISO GLAZED CHICKEN WING

PAIR WITH 2015 FALCON SERIES ROSÈ

INGREDIENTS:

- 2lbs chicken wings
- 2 scallions, chopped

MARINADE:

- 2TBSP sake
- 1/2 tsp toasted sesame oil

SAUCE:

- 2TBSP red miso
- 2TBSP rice vinegar
- 2TBSP mirin
- 2TBSP sake
- 2TBSP soy sauce
- 3TBSP honey
- 1TBSP toasted sesame oil
- 1 1/2 TBSP spicy chili seasoning



PREPARATION:

Marinate chicken wings in sake and toasted sesame oil for at least 15 minutes at room temperature. Remove and pat wings dry before cooking.

Grill the wings over medium heat, turning occasionally until browned -- about 20 minutes.

Whisk together all sauce ingredients, until well mixed.

Transfer sauce to a wok or sauce pan, bringing to a boil. Reduce heat and simmer until thickens.

Add in grilled wings and toss to coat well.

Transfer to serving dish. Garnish with chopped scallions and spicy chilly seasoning.

Enjoy!