

2016 ROSÉ

FALCON SERIES



VINIFICATION:

With an Italian name meaning “blood of Jupiter,” Sangiovese is a long time Kestrel favorite. This red varietal is full of flavor and acidity to complement nearly any dinner, as well as converting into a beautiful and flavorful Rosé. After being tenderly handpicked, our Sangiovese grapes spent a limited time on their skins before being pressed. This provided just enough color and body to create our 2016 Rosé. To complement the natural acidity of the grapes and contribute more mouth feel we stopped fermentation slightly early than we typically do, leaving just enough of the natural sugars to make this Rosé off dry.

WINEMAKER'S NOTES:

This delicate pink wine is as pretty as it tastes! Best served chilled, aromas of strawberry leap from the glass. The acidity balances perfectly with a light sweetness and a touch of saltiness to create a refreshingly smooth beverage. Notes of red berries will linger on your tongue, followed by a clean finish. Enjoy this wine with anything sweet and salty, such as cantaloupe with prosciutto.

YOUR TASTING NOTES:

Best served chilled, aromas of strawberry leap from the glass, balanced perfectly with crisp acidity and a light sweetness

SUGAR PROFILE

16 g/L
Off Dry

VINEYARD

100% Kestrel View
Estates Vineyard

BLEND

100% Sangiovese

TECHNICAL

Alc. 11.3%
pH: 3.13
TA: 8.74 g/L

CASES

280

SPAGHETTI SALAD

PAIR WITH 2016 FALCON SERIES ROSÉ

INGREDIENTS:

- 1lb angel hair pasta, in 3-4" pieces
- 3 tomatoes, diced
- 1 medium zucchini, diced
- 1 medium yellow zucchini squash, diced
- 1 green pepper, diced
- 1 red pepper, diced
- 1 red onion, diced
- 1 cucumber, diced
- 2 (2.25 oz) cans sliced olives, drained
- 8oz mozzarella cheese, cubed

DRESSING:

- 1 1/2c olive oil
- 1/2c cider vinegar
- 4TBSP water
- 1TBSP minced garlic
- 3tsp salt
- 1/4tsp pepper
- 1/2c grated parmesan cheese
- 1TBSP honey
- 2tsp paprika



PREPARATION:

Cook pasta according to package directions. Rinse in cold water, drain and set aside to cool.

Place tomatoes, zucchini, squash, peppers, onion, cucumber, olives, and cheese in a large bowl. Add cooled spaghetti noodles and mix well.

In a small bowl, mix together dressing. Pour on top of the pasta and vegetables, mixing until completely combined. Sprinkle the top with freshly ground pepper to taste.

Let sit in the fridge for at least 2 hours before serving (this salad gets better with time, as the flavors meld together).

Enjoy on a hot Summer day with a glass of chilled Kestrel Rosé.