



BOXWOOD ESTATE WINERY ROSÉ 2020

Middleburg Virginia AVA

BLEND

Alc/vol:	12.5%
Cabernet Franc:	35%
Merlot:	30%
Sauvignon Blanc :	18%
Cabernet Sauvignon :	11%
Petit Verdot:	4%
Malbec :	2%
100% estate grown fruit	

2020 HARVEST / WINEMAKING AT BOXWOOD

Here at Boxwood, when the fruit for red wines is harvested and put into the fermenters, skins and all, after 24-48 hours we will often drain about 20% of the juice from the fermenter. This does two things for us: it concentrates the remaining ~80% of the juice for reds with 100% of the skins where color, flavor and aromatic components are extracted into the young wine in the fermentation process. This approach has a name: saignée, or “bleeding” of some juice from the fermenter. The other part of this is that it provides a lightly colored juice to produce the rosé. It is that juice which provides the base of this wine. When it’s time to develop the blend from these lots, we also work with Sauvignon Blanc to see if it helps balance the wine and bring some aromatics to the blend. So, for the 2020 rosé we have added 18% Sauvignon Blanc.

2020 was another good growing season providing a large and high-quality crop. It lingered a little behind 2019 timewise as we began the reds harvest on September 19th, 9 days later than the first pick of 2019. All fruit was hand harvested, sorted, and the juices for rosé cool fermented using various yeasts chosen for each fermentation, much like the way white wines are fermented. In February samples from the various lots were evaluated and assembled into this 2020 Rosé.

TASTING NOTES

This 2020 rosé shows notes of brambles and red fruits such as strawberry and raspberry, with a subtle spiciness. This continues onto the palate with a bit of strawberry-rhubarb nuance to it. The crisp acidity and soft tannins give the wine structure and a good full-bodied mouthfeel that lingers well beyond the last sip.

925 cases produced

Consultants : [Stéphane Derenoncourt \(winemaking\)](#)
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