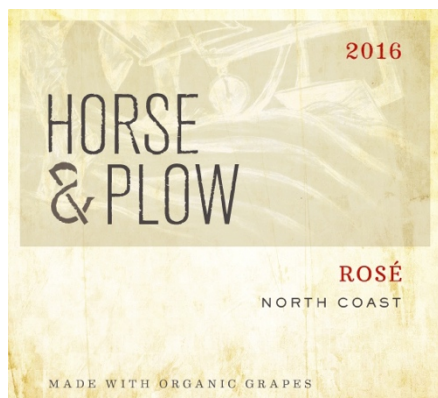


HORSE & PLOW

2016 ROSE, NORTH COAST



ANALYSIS

Varietal Composition: **90% Carignane, 10% Grenache**

Appellation: **North Coast**

Farming: **Certified Organic-CCOF**

Harvest Date: **08/29/16 to 09/13/16**

Harvest Brix: **20.5 to 22.5 Brix**

Winemaker: **Chris Condos & Suzanne Hagins**

Fermentation: **French Oak (neutral) & Stainless Steel Barrels**

Alcohol: **12.4%**

TA : **7.2 g/L**

pH: **3.28**

Production: **720 Cases**

This dry rosé is Carignane based, from some of the oldest, organic vineyards in the State. We crush the clusters and soak for 2 hours on the skins, before whole cluster pressing the grapes. The juice is fermented in both stainless steel and neutral, French oak barrels.

Tasting Notes: This vibrant and dry Rosé has notes of watermelon, strawberry, orange peel and spice. Its crisp acidity and low alcohol pair well with a wide range of foods.

Horse & Plow Winery is owned by husband and wife team, Chris Condos and Suzanne Hagins. We started Horse & Plow in 2008 to merge the best of old and new world techniques and produce authentic, hand-crafted wines. Utilizing organic farming, small lot fermentations and traditional techniques we make balanced, food friendly and site specific wines. Our



organic vineyards dot the North Coast of California; including Sonoma, Napa & Mendocino Counties. These sustainable practices allow us to craft wines with greater complexity and sense of place, while caring for worker health and the environment. Our wines are made naturally with no synthetic nutrients or additives; no GMO's, are vegan and contain low sulfites. We strive to convey a sense of time and place in every handcrafted bottle, we hope you enjoy. To learn more about our organic winegrowing, please visit us online or in person. Tastings available by appointment.

