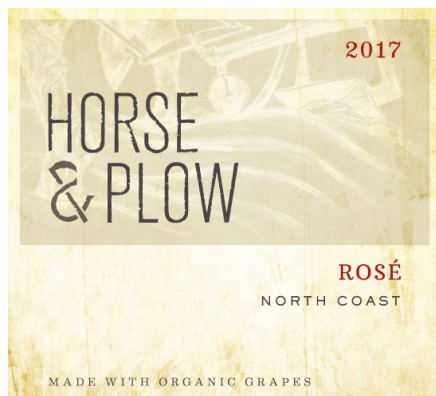


HORSE & PLOW

2017 ROSE, NORTH COAST



ANALYSIS

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

Appellation: **North Coast**

Farming: **Certified Organic-CCOF**

Harvest Date: **09/01/17 to 09/16/17**

Harvest Brix: **19.0 to 22.6 Brix**

Winemaker: **Chris Condos & Suzanne Hagins**

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

Alcohol: **12.1%**

TA: **7.6g/L**

pH: **3.22**

Production: **920 Cases**

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

Tasting Notes: This vibrant, dry Rosé has notes of rhubarb, strawberry and orange peel. Its crisp acidity and low alcohol pair well with a wide range of food, as well as make a perfect sipping wine.

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 at our tasting room.

