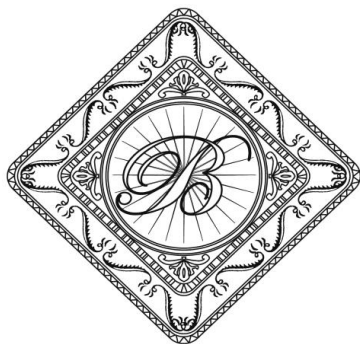


Bugay Vineyards



2013 Bugay Long Stem Rosé

- Appellation:** Sonoma County
- Vineyard:** 100% Bugay Vineyards fruit
“From the south-facing slope of the Mayacama Mountains”
- Varietals:** 80% Syrah / 10% Mourvedre / 10% Grenache
- Cases Produced:** 126 – Boutique Wine | Small Production
- Technical notes:** Alcohol: 13.8%
Brix at Harvest: 23.4
pH: 3.12
TA: 7.3g/100ml
RS: 0.08g/100ml
- Fermentation:** 45 days in 100% Stainless steel, Temp Controlled
- Ageing:** 4 months in 100% Stainless Steel, Temp Controlled

Tasting Notes:

This wine was made with red grapes that were whole cluster pressed and fermented without skins or seeds as if making a delicate white wine. Fermentation took place in one small stainless steel tank at 50-58F for 45 days before completion. The use of Bandol yeast in the winemaking process imparts a delicious Provencal nuance to the wine.

The Color is a beautiful shade of pink.

Just picked strawberries, tropical passion fruit, orange zest and sweet ruby-red grapefruit burst through in the mouth. Crisp, pure and aromatic with a long mouthwatering finish.

Serve Chilled