



**2017**  
**Molino De Viento**  
**Syrah Rosé**  
**El Dorado - Estate**

**Harvest**

100.0% Syrah  
Date: 3 Sept. 2017  
Brix: 23.0  
pH: 3.65  
Total Acidity: 0.65 grms./100 ml

**Wine**

Alcohol: 12.8%  
pH: 3.48  
Residual Sweetness: dry  
Total Acidity: 0.71 grms./100ml  
Barrel Aging: 5 months older French  
oak barrel  
Bottling Date: 2 February 2018  
Production: 58 cases

**Winemaking Notes**

The 2017 vintage was finally a break from the latest drought cycle. With a much more “normal” year and with outstanding quality, 50% of the fruit was pressed immediately and 50% given overnight skin contact. Utilizing specialty yeast, Steinberg, to help enhance the delicate aromas, the wine was also given 6 months sur lie (aged in contact with the fermentation lees/sediment). Aging in one year old Allier French oak barrels rounds out the wine.

**Tasting Notes**

A brilliantly deep rose magenta color leads to expressive fruit aromas. The wine explodes with bright cranberry, pomegranate and plum aromas. Flavors follow to a clean and bright lingering finish.

Released for Valentine’s Day, and a wonderful accompaniment to seasonal crab, this wine is perfect for spring and summer enjoyment and will bring cheer to any event. A great quaffer to enjoy with friends.

Paul