



BOEGER

## 2015 Barbera/Mourvedre Rosé

**Blend:** 46% Barbera, 54% Mourvedre

**Wine Chemistry:**

Alcohol: 12.4%

RS: 0.16%

pH: 3.45

**Production:**

Fruit hand harvested September 21, 2015

Bottled January 14, 2016

530 cases produced

**Winemaker's Notes:**

Aroma - Fresh strawberries, red apple, candied fruit

Palate - Light and fresh with a hint of phenolic weight, crisp and refreshing finish

This dry rosé is made in the traditional style, with the rich red color coming from 16 hours of skin contact before the juice was gently pressed off. In addition to providing color, this process provides a small amount of texture to round out the weight and mouthfeel of the wine. Barbera provides bright acidity to the softer Mourvedre, a variety often used in rosé wines of southern France.

Drink young.