

## 2015 Sandler Ramble on Rosé

Harvest dates: 8-24 to 9-4-15

Fermentation: 100% barrel fermented in used French oak, 100% malolactic

Aging: 8 months in used French oak

Bottling date: 5-2-15

Alcohol: 14.1%

The 2015 Sandler Ramble on Rosé was made using the saignée method for producing light-colored red wines, also known as rosés. We saignée (French for bleeding) off some juice from the Pinot Noir fermentations for two reasons. The first reason is that we want to increase the skin to juice ratio in the red fermentation to create a more concentrated wine. The second reason is so we can produce a rosé without getting it too dark in color. The way to keep the color lighter is to do the saignée at the beginning of the fermentation process, actually, before any fermentation starts happening. So, we destem our Pinot Noir on the day of harvest, and we start our punchdowns that same day. After the punchdown on the morning of the second day we usually do the saignée, to assure the color of the will be a light pink or even leaning toward salmon. If we wait another day or two, the color would resemble a normal Pinot Noir. The saignée juice goes right into neutral oak barrels where it ferments, goes through malolactic fermentation, and is aged for eight months. Then, we bottle the Ramble on Rosé, unfinned and unfiltered. There may be some fine sediment at the bottom of the bottle, but this is nothing to be concerned with, it's a sign that the wine was made as traditionally as possible. Enjoy this during the summer and fall of 2016, possibly extending into 2017.

