



# ELEVATION TEN

## 2017 *Primitivo Rosé*

### Sierra Foothills

#### TASTING NOTES

Our 2017 Primitivo Rosé is a rosé style wine made from the Primitivo and Sangiovese grapes. This refreshing and complex dry rosé exhibits plenty of fresh and bright fruit and a tantalizing combination of strawberries, cranberries and pomegranate on the palate.

#### WINE MAKERS NOTES

Whole-cluster pressed and barrel fermented with native yeast, our 2017 Primitivo Rose has the classic structure and food-friendly complexity of the dry roses of Europe. It also shows the forward fruit and rich mouth feel we have come to expect from our California terroir.

Grown on the rugged slopes and high elevation of El Dorado county, this new release is a perfect accompaniment to spring soirées and summer barbecues, and is a versatile companion to a wide range of warm-weather fare.

#### DETAILS

**Varietals** | 80% Primitivo, 20% Sangiovese

**Appellation** | Sierra Foothills

**Elevation** | 2,500ft

**Exposure** | South-West

**ph Levels** | 3.39

**Acidity** | 6.1 g/L

**Trellis** | Head Trained

**Soil** | Decomposed Granite

**Picked** | 22.5 Brix

**Pressing Technique** | Whole-Cluster Pressed

**Fermentation Containers** | Barrel-Fermented

**Fermentation Process** | No malo-lactic Fermentation

**Yeast** | Native

**Aged** | 5 months on the lees

**Residual Sugar** | Dry



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