



The **2002 Matilija Rosé** is a crisp, fruitful and extreme pleasing rosé of Syrah. We used juice bleeds from Thompson, Melville, and Bien Nacido grape lots to produce this wine. It was fermented in neutral barrels in the same fashion as our Viognier. It is simple, yet elegant – just how a rosé should be. (48 cases)

2000 Matilija Rosé

The **2000 Matilija Rosé** This pale salmon-ruby rosé is a perfect party or before dinner wine. It is clean with high acids and simple, bright cherry-citrus flavors. A dash (2%) of Viognier was blended in to enhance the aroma. Only two barrels of this wine were produced. While we use it for gifts and winery functions, we sell a little bit to our faithful customers. (48 cases produced)

- The wine approximately 98% Grenache from the Stolpman Vineyard blended with 2% Stolpman Viognier
- The Stolpman Grenache was harvested September 15, 2000 at 24.0 brix, 3.3 pH.
- The fruit was hand sorted to remove less-ripe fruit.
- Juice bleeds were performed to increase extraction of flavor and color for the 2000 red Grenache.
- The juice bleeds and the juice from the sorted-out fruit were used to make this Rosé.
- The must was inoculated with Assmenhausen and VL-1 yeast.
- Barrel fermented.
- Went through ML fermentation completing in April.
- Two neutral, older French oak barrels were used to make this wine.
- Lightly fined and filtered.
- Bottled in April 2001.

Food Pairing: This is a fabulous summer wine. It is very dry and fruitful, and should be served cool, but not cold. It goes well with sushi and shell fish. Actually, it pairs well with most seafood that is prepared in a light yet rich manner. Try it while laying around the pool or after cutting the lawn.