

ALEXANDER VALLEY

ESTATE GROWN

# ROSÉ of CABERNET SAUVIGNON

v. 2023



**VINEYARD:** La Cienega is a family-owned and operated vineyard in the southern hills of Alexander Valley, off Chalk Hill Road. Our Cabernet Sauvignon grapes are certified sustainable, grown on 16 acres of volcanic, loamy clay soils from 110R Rootstock, Clone 7. Hillside terrain includes up to 20% inclinations, at 400 feet elevation. Ideal climate with cool nights allows for long ripening. We employ minimally invasive farming, using drip irrigation, and return nutrients to the soil with compost every two years.

**WINEMAKING:** Estate grown grapes that produced this wine come from mature vines and were ripened to perfection at 25 brix. International wine maker Phillip Dube took the grapes into the winery and carefully nurtured the fermentation to showcase and extenuate the terroir of this special vineyard. Our unique wine is made in the *Saignée* method of “bleeding off” the first juice from the grapes. It was barrel fermented under the French *sur lie* method, which is aged with the finished yeast (lees) to extract the best flavors.

**TASTING NOTES:** This single vineyard, 100% estate grown Rosé of Cabernet Sauvignon offers bright, crisp acidity, with notes of ripe strawberry, red currant, and soft violets. It is perfect to enjoy now.

Because it is derived from a heftier grape, it pairs very well with appetizers or a meal.

## FLAVOR PROFILE:

**Aromatics:** Nectarine, plum, violets  
**Body/Texture:** Crisp, light acidity  
**Color:** Peach rose petal  
**Flavors:** Strawberry, red currant

## TECHNICAL DATA:

**Appellation:** Alexander Valley, Sonoma  
**Varietal:** 100% Estate Grown Cabernet Sauvignon  
**Harvested:** Hand-picked November 3, 2023  
**Cellaring:** Barrel fermented, *sur lie*  
**Bottled:** April 2, 2024  
**Alcohol:** 13.2%  
**pH:** 3.17  
**Total Acidity:** 0.75 g/100 mL  
**Residual Sugar:** 5.81 g/L  
**Malic Acid:** 0.13 g/L  
**Volatile Acidity:** 0.78 g/L  
**Production:** 122 cases

**SUGGESTED PAIRINGS:** Sunday Brunch, salmon, crab cakes, paella, steamed mussels, pasta carbonara.

## CONTACT US:

*vintner/proprietor* - WERNER SIEGERT (grapes)  
*manager/farmer's daughter* - KATJA S. NEWMAN (wine)  
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La Cienega business operations are guided by the Ladies Round Table. Learn more at: [www.lacienegavineyard.com](http://www.lacienegavineyard.com).