



Hotspur 2016
Rosé of Syrah
Russian River Valley

Winemaker Chris Christensen's Notes:

Do you like old-school California Rosé with ice cubes and a splash of Sprite? If yes, then this will likely not be the wine for you. Do you like the Rosés of Bandol? If so keep reading.

With 93pt score from the Wine Enthusiast the 2015 was a hard act to follow, but I think the 2016 is right in line with its predecessor. This non-estate Rosé is made from 100% Syrah grown at the Christensen Family Vineyard (of no relation- seriously serendipitous) in the Russian River Valley. Harvested from a single vineyard source direct pressed, fermented dry and aged sir-lie in neutral French oak barrels for three months this wine was built to please the most serious Rosé hound. With acidity that's crispier than a bag of chips coupled with slowly revealing aromatics and flavors of raspberry compote and cranberry with notes of mineral salts, this wine seamlessly moves across your palate and leaves you looking for another taste.

Nerd Note:

This wine was named "Hotspur" after Sir Henry "Hotspur" Percy. He was nicknamed "Hotspur" for his action-oriented demeanor and penchant for somewhat rash behaviors: he led a rebellion against King Henry IV that ended with his death (by a bodkin pointed arrow) at the battle of Shrewsbury in 1403. Not to say that making bone-dry-faux-French style Rosé will get our heads on spikes at the Tower of London, but we fancy ourselves rebels nonetheless.

Variety
100% Syrah

Alcohol
12.8%

TA
Heaps of Acidity

RS
Dry

