



### Appellation

Lodi – Mokelumne River AVA

### Growing Philosophy

Emblematic of the Klinker Brick portfolio, Bricks and Roses showcases our pursuit of balance in both farming and winemaking practices. A true passion project of our winemaker and 6th generation farming ownership, these vineyards are cultivated specifically for the Bricks and Roses blend with the sincerest effort to make an elegant wine in a more natural, less manipulated fashion. As such, this Rose is made from designated grapes and is not a byproduct of any Klinker Brick red wine production.

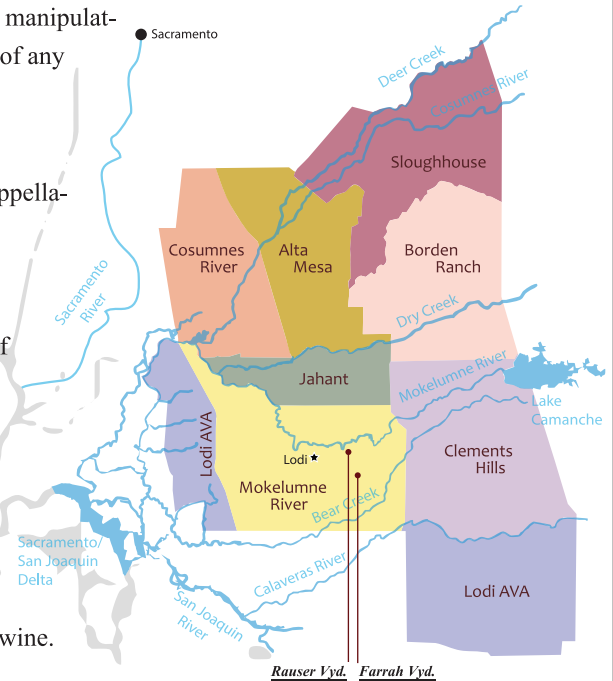
### Vineyard Highlights

**Farrah Vineyard (1989)** Originating from our estate in the Central Mokelumne sub appellation, the Syrah vineyard was made famous with the first 90+ rated wine out of Lodi. Sustainably farmed and handpicked, it is a true gem of the Lodi region.

**Rauser Vineyard (1906)** This Carignane block is in the center of one of Lodi's more rarified neighborhoods for single-vineyard ancient vine bottlings. Situated in a bend of the Mokelumne River where the soil is the deepest and the sandiest, it is one of Lodi's oldest Carignane vineyards.

### Vintage Notes

2017 began with an above average rainfall leading to early bud break in the vineyards. After a cool and dry spring, July saw a long heat spike with 10 days over 100 degrees, quickening ripening. With harvest beginning on July 28th and ending on August 14th, we picked the Carignane at 18.5 brix to ensure proper acidity for the wine.



### Winemaking

In line with previous vintages, the '17 Bricks and Roses is a true expression of a Provence style Rose, which is to say a pale pink wine made with a whole cluster press and no skin contact. As a result, the wine is somewhat lighter and more delicate on the palate with minimal astringency, exhibiting floral and citrus notes.

### Taste

Extremely elegant and complex, this wine is charming and seductively subtle. The perfume is understated, with light aromas of flowers and lemon peel. Pleasant flavors of strawberries, grapefruit, and watermelon are coupled with a dry composition. The finish is incredibly clean with light, bright acidity. Pairs well with Tuna Nicoise, Roast Turkey, and Feta and Watermelon Salad.

### Vital Statistics

<b>Production</b> 5,500 cases	<b>PH</b> 3.23
<b>Harvest Date</b> July 24 - Aug 14, 2017	<b>TA</b> 5.7 g/L
<b>Alcohol</b> 12.8%	