

51 WEEKS WINEMAKING

2022 BÂTON DE CHAMP ROSÉ

AMERICAN ROSÉ WINE

An intentional field blend of varietals grown in warmer viticultural sites intended to express ripe fruit aromatics and flavors. This is a rich style but maintains the bright acidity and dryness that is a signature of 51 Weeks Winemaking rosé. In the spirit of how our winery dog, Champ, greets visitors with a bâton, we suggest you welcome your guests with a glass of 'Bâton de Champ'!

TASTING NOTES AS OF APRIL, 2023

A rich, ripe style of rosé. On the nose you'll find red cherry, bright raspberry fruit leather, sugar plum and confectionary sugar. On the palate, you'll experience cherry candy, watermelon, currant, and orange zest.

VINEYARD INFORMATION:

- Elevation: 890-1000 ft
- Harvested on October 26, 2022
- Field blend

WINEMAKING INFORMATION:

- 45% Syrah, 19% Grenache, 8% Petite Sirah, 7% Cabernet Sauvignon, 7% Merlot, 6% Mourvedre, 6% Cinsault, 2% Chardonnay
- Whole cluster pressed
- Fermented and aged in stainless steel

pH: 3.53

TA: 5.3 g/L

Alcohol: 14.7%



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