



# BILL'S BLEND ROSÉ

<b>VINTAGE</b>	2024
<b>APPELLATION</b>	Red Mountain AVA
<b>VINEYARD</b>	Kiona "Heart of the Hill" (100%)
<b>VARIETIES</b>	59% Malbec 41% Cabernet Sauvignon
<b>ELEVATION</b>	784 feet
<b>SOILS</b>	53% Warden silt loam 45% Finley stony fine sandy loam 2% Scootene silt loam
<b>VINE TRAINING</b>	100% Bi-Lateral Cordon
<b>DATE OF HARVEST</b>	27 September 2024 - Malbec 02 October 2024 - Cabernet Sauvignon
<b>BRIX</b>	23.0
<b>VINIFICATION</b>	100% Saignée, tank fermented
<b>VESSEL</b>	Stainless Steel
<b>FERMENTATION</b>	14 days
<b>MLF</b>	No
<b>pH</b>	3.22
<b>TA</b>	5.00 g/L
<b>RESIDUAL SUGAR</b>	.05% (.47 g/L)
<b>AGING</b>	Stainless Steel
<b>ALCOHOL</b>	13.7%
<b>PRODUCTION</b>	171 Cases (2,052 bottles)
<b>DATE OF BOTTLING</b>	22 January 2025

### VINTAGE NOTES

After a frigid January and a slow, wet start to spring, 2024 began less than ideally. However, this was all about to change. Budbreak occurred late March and despite cooler than normal June temperatures, July brought a surge of record heat beginning around Independence Day. As the days cooled in mid to late August, veraison sped ahead. September was beautiful, followed by a moderate October which allowed the grapes to ripen to perfection. (Harvest arrived slightly early - 27 September) 2024 is expected to produce powerful and ripe wines with a high degree of freshness, color and acidity.

### WINEMAKING NOTES

Sourced from the "Heart of the Hill" single vineyard in the prestigious Red Mountain AVA, this saignée rosé was crafted from the free-run juice of Malbec and Cabernet Sauvignon. Tank fermented for 14 days followed by aging in stainless steel to preserve delicacy and freshness. Spectacular and stunning, this wine will be age worthy for the next five years. This is a very limited and special edition of only 171 cases.

**COLOR:** Pretty pink salmon in color  
**NOSE:** Fresh and intense with notes of rose petals and strawberries.  
**TASTE:** Clean, elegant with electrifying acidity. Succulent notes of citrus zest and fresh red berries followed by a silky-smooth finish.

**FOOD PAIRING:** The perfect food wine. Ideal as an aperitif or with hors d'oeuvres, all grilled/roasted fishes, white meats, vegetables, salads or just by itself.

Recommended serving temperature 45-55°F or (7-13°C)

