



BRENNAN VINEYARDS

Reserve

Malbec Dry Rose 2018

HARVEST NOTES AND VINIFICATION

Fruit: 85% Malbec (Comanche Vineyard), 15% Muscat of Alexandria (Newburg Vineyard)

Harvest Period: September 2018

Vinification: 24 hour skin contact. Fermented at 52°F for 28 days.

Barrel-aged for 13 months in American oak.

Alcohol: 11.89%

Residual Sugar: 0.05%

pH: 3.35

Winemaker: Todd Webster

TASTING NOTES

Appearance: Deep salmon.

Nose: Notes of melon rind, strawberry, and a hint of fresh mint.

Palate: Fresh and juicy acidity with delicate flavors of currants and strawberries that lead to a balanced palate and crisp finish.

