

# LAYER CAKE

*One Hundred Percent Hand Crafted*

## ROSÉ

CALIFORNIA | VINTAGE 2017

### Winemaker Notes

To make Layer Cake Rosé, we select grapes from our California vineyards at a high acidity level to get the crispness and touch of fruit we're looking for. The grapes are left to rest for just long enough for the juice to take on color. When it reaches the perfect hue, we apply cool, gentle fermentation in stainless steel tanks that allow us to get the delicate flavors from the vineyard to the bottle without losing complexity.

### Vineyard Notes

Our Monterey vineyards at Arroyo Loma and Alta Loma border the Santa Lucia Highlands. Shallow granitic soil allows us to achieve delicate flavors in the grapes while maintaining bright acidity—so crucial to Rosé. Our Santa Barbara vineyards are in the steep hills surrounding Los Alamos in a canyon that leads directly to the Pacific Ocean. Sandy soils, bright sunshine and crisp ocean breezes combine to lengthen ripening and extend hang time, resulting in sophisticated aromatics and vibrant acidity.

### Tasting Notes

Layer Cake Rosé is perfectly pale pink and reminiscent of rose gold liquefied in the glass. Aromas of passion fruit, pink grapefruit and dried rose petals mingle with the slightest hint of dark chocolate and cranberry. On the palate, tropical flavors of guava and crushed loquat harmonize with field-ripened strawberries, picked fresh for the farmers market. The vibrant acidity is layered with pink grapefruit zest, rhubarb and pineapple that culminates in a bone dry, refreshing finish.

### Wine Facts

- 68% Pinot Noir, 32% Syrah
- 100% California Appellation
- 100% Stainless Steel Fermentation
- Alcohol 13.2%

CALIFORNIA —

