

## 2018 Hock & Deuce, Rosé Applegate Valley

The 2018 Hock & Deuce Rosé, like the red, is a blend of Syrah and Viognier. It turns out they combine to make a seriously lovely pink wine, as well. Familiar red fruits like strawberry and currant show up first on the nose, followed by subtle notes of blueberry and pluot, and melon notes. Hints of dusty stones and cured prosciutto round out the finish. With balanced acidity and supple tannins, the Hock & Deuce Rosé is a great alternative to standard, single-varietal rosés. Fermented in neutral French oak barrels with native yeasts for 8 months. Unfined and unfiltered.

### Technical Information

**Grape Varietals:** Syrah (75%); Viognier (25%)

**Vineyards:** Mae's Vineyard

**Final pH:** 3.45

**Final TA:** 5.7 g/L

**Alc. By Vol.:** 12.5%

**Winemaking:** The Syrah and Viognier arrive together and are direct-pressed as one, to be co-fermented from the outset. No sulfur additions used during pressing. Settled for 24 hours, and racked off gross lees into neutral French barrels and puncheons. We allow native yeasts to carry the wine through primary fermentation, and the wine subsequently completes malolactic fermentation (MLF), allowing us to preserve the wine in its natural state (i.e. no filtration or fining). After eight months in barrel, we rack and cold-stabilize the final blend, and bottle with minimal sulfur to retain freshness without compromising aromatics, flavor or mouthfeel.

### Recent Review

"The wine is a pale salmon color and offers up a complex and quite unique bouquet of tart orange, cherry skin, spring flowers, turmeric, coriander seed, orange peel and white soil tones. On the palate the wine is crisp, medium-full and complex, with bright acids, fine focus and grip and a long, low octane and zesty finish. Good juice and probably the first Rosé I have ever tasted that is predominantly made from syrah." (VFTC, Gilman, Jan/Feb 2020)

