

Floating Rock

2013 Three Rocks Red

Appellation: Rattlesnake Hills

Winemaker Notes

2013 Vintage Notes: A late spring then a long growing season allowed good fruit development. A late hot spell shut vines down in early September, but temperatures soon returned to normal. There were no weather issues until late October and imminent hard frosts necessitated picking.

Tasting Notes: Crafted predominately with Merlot, Cabernet Sauvignon and Syrah grapes, this wine shares light aromas of red raspberry and red fruit, leading to a palate of subtle oak and friar plum flavors. Smooth soft tannins integrate well keeping the mouthfeel supple and enjoyable. Note hints of red berries on the finish.

Food Matches: This well balanced red blend is perfect for dishes with tomato based sauces. Think Italian cuisine, or most meats with red wine reductions. Lovely with Beef Bourguignon!

Harvest Date: 10/07/2013 - 10/30/2013

Sugar at Harvest: 25.9° Brix, (average)

T.A.: 0.66 g/100 mL

pH: 3.72 pH

Alcohol: 14.2% ABV

Residual Sugar: Dry

Varieties: 100% Estate grapes incl: 61% Merlot, 21% Cab Sauv, 8% Petit Verdot/Malbec

Oak: Avg. 16 mos. In seasoned American Oak barrels

Cases Produced: 507 (12 X 750 ML)

Suggested Retail: National: \$

Steve Hovanes
Winemaker