



# 2021 CAMBARO ROSÉ

CLARKSBURG AVA

44% TEMPRANILLO | 22% SYRAH | 16% PRIMITIVO |  
8% GRENACHE | 7% CHENIN BLANC | 3% MUSCAT CANELLI

## VINEYARD

Heringer Family Vineyard enjoys the cooling breezes from the Sacramento Delta and has been in the same family since 1868. Certified Sustainable and herbicide free, HFV pairs consistently warm days with very cool nights that allow for perfect growing conditions.

## WINEMAKING

Picked early to retain acidity, the fruit is whole cluster pressed before cold settling in tank for 48 hours. Racked to neutral barrels for a cool and slow fermentation to complete dryness. After eight months in barrel, the wine is bottled with minimal SO<sub>2</sub>. No fining, no additions, and only a light filtration on the bottling line.

## TASTING NOTES

This rosé of predominately Tempranillo was picked early just for making rosé, and the freshness and acidity really shine. Grapefruit rind and gummy peaches on the nose, followed by green strawberry and watermelon soda on the mouth. Sleek and dry, the finish has a touch of salinity to complement red fruit and white pepper.



## SPECS

<b>HARVEST DATE</b>	8.5.21, 8.10.21
<b>pH</b>	3.24
<b>TA</b>	7.54 g/L
<b>RS</b>	0.2 g/L
<b>ALC %</b>	11.4%
<b>CASES PRODUCED</b>	2374