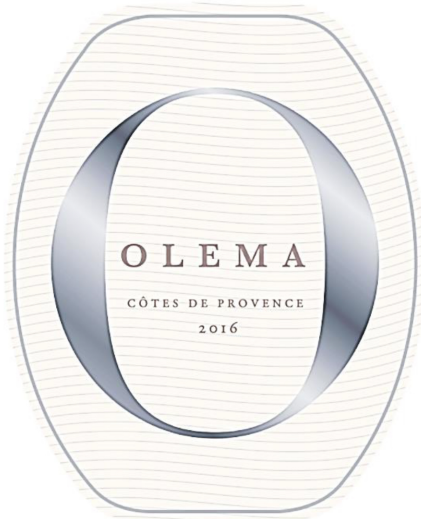


2016 OLEMA **ROSÉ**

CÔTES DE PROVENCE



91 pts – JAMES SUCKLING

"This is a beautiful rosé with dried cherry, lemon rind and hints of walnut. Ash too. It has a pretty phenolic texture and length. Just a hint of bitterness at the end. Drier style. New wine to find."

2016 VINTAGE: In Provence, the year's generally mild spring and sunny dry summer lead to high quality rosé wines in 2016. While the ongoing drought in the region gave lower yields in our vineyards, the vines remained healthy, leading to greater depth of flavor and concentration on the palate.

WINEMAKER NOTES: All grapes were harvested early maintaining freshness of acidity, and went direct to press – minimal skin contact leading to pale salmon color and subtle grip. The must was fermented cold preserving freshness of floral aromatics, and matured in stainless steel giving vibrant fruit intensity and long crisp finish.

ALCOHOL: 12.5% abv

APPELLATION: Côtes de Provence, village of Vidaubonais

BLEND: 40% Grenache, 25% Cinsault, 15% Syrah, 10% Carignan, 10% Mourvedre

SUGGESTED RETAIL PRICE: \$15