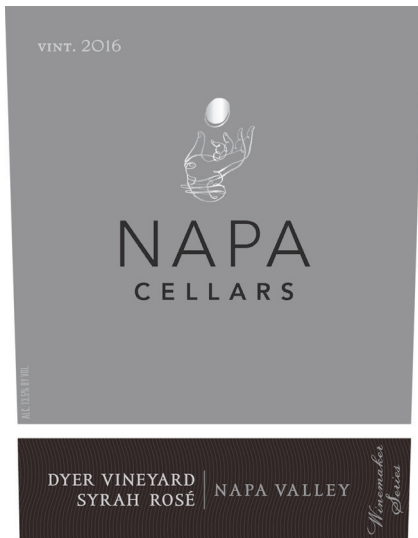




Napa Cellars embodies the classic Napa Valley style—ripe, rich, balanced and collectable. Most importantly, the wines of Napa Cellars taste of this great wine region as much as the grape. In the valley's warm days and cool nights, our vineyards produce five different varieties for which Napa Valley has become famous. Try one of our classic wines, and we hope you enjoy them as much as we enjoyed making them.

2016
NAPA VALLEY
DYER VINEYARD
SYRAH ROSÉ



VINEYARD

The Dyer Vineyard is situated on a sunny, northwest hillside of Carneros in the Southern part of Napa Valley, where the climate is relatively cool and the fruit ripens slowly and evenly. The sloped, well draining soils are composed of clay loam, and the vines receive minimal irrigation. These are ideal conditions for the Napa Cellars 2016 100% Syrah Rosé.

WINEMAKING

The grapes for the 2016 Syrah Rosé are handpicked and crushed immediately. The must is put through a 24 hour cold soak, followed by four to six days of fermentation on the skins and finally pressed. The seven to ten day maceration period helps to steer clear of excessive seed tannin extraction, and the saignée bleed method increases the intensity in this wine. The wine is fermented and aged in stainless steel.

TASTING NOTES

The Napa Cellars 2016 Syrah Rosé showcases intense and ripe aromas of cranberry and citrus rind. The wine is complimented by delicious flavors of just-ripe strawberry, raspberry, hints of fig, and a floral mid-palate. This well structured wine has bright, well structured acidity and refreshing, non-biting crispness. For a delicious meal, pair the Napa Cellars 2016 Syrah Rose' with prosciutto and melon, or toasts topped with tapenade, mashed garlic, and salt.

WINE INFORMATION		
APPELLATION: Napa Valley	COMPOSITION: 100% Syrah	
AGING: 100% Stainless Steel aging		
ALCOHOL: 14.1%	T.A.: 0.57g/100ml	PH: 3.46
HARVEST DATE: October 2016	RELEASE DATE: November 2017	
CASES: 140 12-pack cases		