



PRODUCER PROFILE

Winery production: 64,000 Bottles
Region: Provence
Country: France

Amble + Chase Rosé 2018

WINE DESCRIPTION

AMBLE + CHASE Rosé is a premium canned wine sourced from sustainable growers in Provence, France.

The name AMBLE + CHASE pays homage to the winemaking process. During the long growing season, the winemaker will "amble" through the vineyard, watching over the vines and ensuring the highest quality fruit, which is followed by the "chase" when the grapes are ready to be harvested.

The terroir is mostly on clay-limestone and sandy sedimentary grounds. To the north, the climate is of continental influence, tempered by the Durance river, in the south the influence is more Mediterranean.

The grapes undergo cold maceration for 12 hours to extract color and flavor from the skins. This is followed by fermentation in stainless tanks for 12 days.

TASTING NOTES

A blend of 50% Grenache, 20% Syrah, and 30% Cinsault, AMBLE + CHASE Rosé 2018 is pale salmon pink in color and shows complex aromas of cherry blossom and white raspberry, giving way to notes of juicy peach and ripe red grapefruit on the palate. The wine has a persistent freshness and salty minerality thanks to the vines' southern exposure and cooling breezes from the Mediterranean.

FOOD PAIRING

Provencal cuisine such as goat cheese, scallops and shellfish. The acidity is also a nice compliment to Pan-Asian dishes.

VINEYARD & PRODUCTION INFO

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|--------------------------------|--------------------------------------|
| Vineyard size: | 1,729 |
| Soil composition: | clay-limestone and sandy sedimentary |
| Elevation: | 328-500 feet |
| Vines/acre: | 4500 |
| Exposure: | Southern |
| Year vineyard planted: | 1990 |
| Harvest time: | Aug-Sept |
| First vintage of this wine: | 2017 |
| Bottles produced of this wine: | 64,000 |
| Average Wine Age: | 25-30 |

WINEMAKING & AGING

| | |
|-----------------------------------|---------------------------------------|
| Varietal composition: | 50% Grenache, 20% Syrah, 30% Cinsault |
| Fermentation container: | Stainless steel tanks |
| Length of alcoholic fermentation: | 12 days |
| Fermentation temperature: | 46-50 °F |
| Fining agent: | Vegan |
| Type of aging container: | Stainless steel tanks |
| Prefermentation technique: | Cold soak |
| Time on its skins: | 12 Hours |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 12.2% |
| pH level: | 3.4 |
| Residual sugar: | 1.4 g/L |
| Acidity: | 3.9 g/L |