



SILENUS

2022 Silenus Oak Knoll District of Napa Valley Rosé



Our Rosé is a delightful result of our Cabernet Sauvignon winemaking. Our Rosé production uses a technique known by the French name “saigné” for concentrating the flavors in our Cabernet Sauvignon wine by bleeding off a portion of the juice after almost no skin contact. For the 2022 vintage 2% Malbec saigné was added to give it a bit more color and depth.

The juice is pale pink and is allowed to cold ferment slowly for over 3 weeks resulting in a light, flavorful, and fruity Rosé wine. The wine is then aged in neutral barrels for 9 months.

Tasting Notes:

Our 2022 rosé is a pale rose gold in the bottle. A unique wine with a bouquet of white peach, cosmic crisp apple and a hint of lemon zest. The palate is bright with notes of cotton candy and gardenia followed by a touch of gooseberry. This wine is fermented dry yet retains a bit of density and weight on the finish. Pair with BBQ, jambon beurre sandwich, or caprese salad. This is a red wine lover’s rosé.

Blend:

- ◆ 98% Cabernet Sauvignon from the Silenus Estate Vineyard, Oak Knoll District of Napa Valley
- ◆ 2% Malbec from the Combs Vineyard

Specs:

Harvest date: September 30, 2022

Bottling date: July 12, 2023

Bottle size: 750 mL

Titrateable Acidity: 7.15 g/L

pH: 3.35

Alcohol: 14.5%