



## 2020 RUTHERFORD ROSÉ MCGAH VINEYARD - NAPA VALLEY

### *Vintage*

The 2020 vintage was “interesting” to say the least. The wines that were unaffected by the infamous fires were fantastic, however Mother Nature claimed most of our crop. It was another mega-drought year. These type of years can be amazing for quality, but we have come to learn that farming in these conditions can have pitfalls - fires. Not only were many of our vineyards threatened by flames, but if they were downwind from large flare-ups, the fruit was rendered unusable due to smoke taint. It was a “roulette” of fire, and many of us were concerned for our homes, and evacuated for safety reasons. Our community persevered, and the grapes that were unaffected produced exceptional results. The 2020 wines are a direct result of our resilience and commitment to our craft.

### *Vineyard*

McGah Family Vineyards encompasses 65 acres in Rutherford near the Silverado Trail. Being on the east side of the valley, there is intense exposure that yields ripe and concentrated fruit. The area is hallowed ground for Cabernet Sauvignon and generally growers in the area are not interested in planting unexpected varieties for economic reasons, as Cabernet Sauvignon commands a much higher price. The McGah family is an exception to the norm, and we have collaborated under a long-term contract to develop one acre of the Heritage Vineyard with special soil preparation, site-specific rootstock (St. George), and fantastic clones of Grenache (515, Tablas D) and Mourvèdre in our rows. The block was redeveloped in 2011, and after much anticipation our acre produced a small crop in 2014. The vines are trained traditionally in the Gobelet Method, with tight spacing (4x8). It is slightly sloping benchland, so the soil is well drained with classic Rutherford red, dusty soil. McGah Family Vineyards is meticulously farmed and celebrates the diversity of the Napa Valley.

### *Winemaking*

Our Rosé is light, fresh and dry. It is the style that we like to drink, with the same protocols that we have used for the last 12 years. We hand harvest at dawn, and whole cluster press cold, first thing in the morning. The Rosé gets as little skin contact as possible, and goes through the "sparkling wine" program in the bladder press, the gentlest program. The clear juice is racked to our Sonoma Cast Stone Egg concrete fermenter. The fermentation never reaches 65 degrees Fahrenheit, to preserve freshness. No malolactic fermentation is allowed. The wine is lightly filtered on the way to bottling. All natural acidity. Ingredients: Grapes, Yeast, SO2.

### *Tasting Notes*

The 2020 Rosé has a slightly deeper color than in years past. There are notes of classic onion skin pink that go deeper into a pale strawberry note. Light raspberry, strawberry shortcake and delicate white flowers jump out of the glass with a backbone of wet stone and mineral on the nose. The palate is clean and crisp with immediate red berries on the attack and followed by a refreshing mineral and a tart watermelon that lingers for a medium-plus finish. Resist the temptation to serve too cold on those hot summer nights and be rewarded with subtle notes of jasmine, lemon and grapefruit. The acid of this Rosé will help the wine outlast many other rosés on the market. Drink now or drink later, this tittle is sure to delight.

### *Analysis*

Harvested: August 26, 2020  
Composition: 84% Grenache, 16% Mourvèdre  
Alcohol: 13.1%  
Bottling Date: June 2021  
Release Date: May 2022  
Production: 145 cases

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