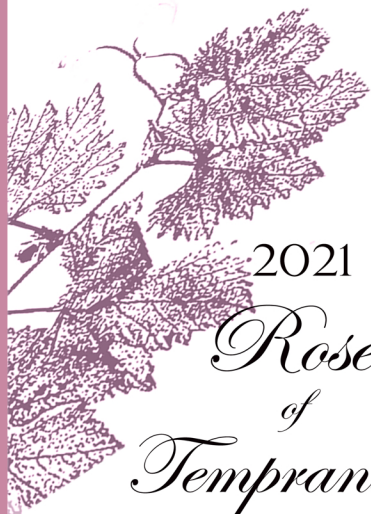


CAMPUS HILL
WINERY
AT
LAS POSITAS COLLEGE



2021

Rosé
of
Tempranillo

CAMPUS HILL VINEYARD
LIVERMORE VALLEY
ESTATE GROWN AND BOTTLED



Sensory Notes

The wine presents clean, clear and reflective. It is rose gold in color with hues of pale copper.

The nose is fruit driven and nuanced, with aromas of watermelon, white raspberries, cantaloupe and frais de bois.

On the palate, the nose is confirmed, and the wine then shows off its tropical flavors of melon, mango and papaya. Integrated acidity reminds us this wine is bone dry and persistent.

The finish is medium long and quite refreshing.

2021

Rosé of Tempranillo

Campus Hill Vineyard
Estate Grown and Produced

Technical Information

Alcohol By Volume.....	13.27%
Free Sulfur Dioxide.....	34 mg/L
Total Sulfur Dioxide.....	92 mg/L
Molecular SO ₂	0.48 mg/L
Residual Sugar.....	<0.1 g/L
Malic Acid.....	2.4 g/L
pH.....	3.66
Titrateable Acidity.....	4.9 g/L
Volatile Acidity.....	0.42 g/L

Harvest Information

Harvest Date.....	8/27/21
Total Yield.....	2,226 lbs
Brix.....	21°
pH.....	3.54
TA.....	6.41 g/L

Vineyard Information

A.V.A.....	Livermore Valley
Varietal.....	Tempranillo
Clone.....	02
Rootstock.....	1103 Paulson
Block Location.....	East Slope
Trellising.....	Modified VSP
Training.....	Bi-lateral Cordon
Pruning.....	2 Buds per Spur

Winemaking Information

Whole cluster direct to press	
Fermentation duration.....	6 days @ 67°F
Fermentation vessel.....	Stainless steel tank
Aging.....	7 mo. in stainless steel
Cold stabilization.....	60 days at 24°F
Clarification.....	Bentonite fining
Filtration.....	3.0 and 0.45 respectively