



2021 FRIAS ROSÉ

SEPTEMBER 20 TO OCTOBER 19

The juice for this wine came from the red grapes picked throughout the 2021 harvest. As the red grapes were sorted and filled into tanks, a small percentage of juice was drawn off from each tank to both produce this rosé, and to concentrate the remaining juice for the red wines. Filled directly from tank into well experienced French oak barrels, the juice fermented slowly at low temperatures to retain all the fresh fruit and aromatics that come from the grapes to produce a delicate, fruity and enjoyable rosé. The barrels finished fermentation in 50-60 days and then sat on the yeast lees while aging 4 months to develop a soft mouthfeel. The wine did not undergo malolactic fermentation and retains the crispness and fresh acidity important to rosé. It was bottled in March 2022.

WINEMAKERS NOTES:

Pretty floral aromas fill the nose as strawberry and watermelon along with candied red fruits and cinnamon spice come to the fore. Intense summery fruits with ripe berries and melons play off juicy and vibrant fruit on the palate with a mouthfilling, long and round finish that lingers.

APPELLATION:	NAPA VALLEY
VARIETAL:	CABERNET SAUVIGNON
ABV:	14.5%
PH:	3.49
TA:	5.7
PRODUCTION:	163 CASES
MSRP:	\$25

THE FRIAS STORY:

In 1977 Manny Frias Sr. purchased 100 acres at the base of the iconic Spring Mountain District in Napa Valley. In 1985, five of those acres were planted, and FRIAS Family Vineyard was born. The first vintage was 1991, and since then, the vineyards have expanded to over 13 acres planted to Cabernet Sauvignon. FRIAS also produces wines from single vineyards in Oakville and Yountville from families with whom they have long-standing relationships.

Second-generation brothers Fernando & Manny Frias Jr. are now at the helm, and continue the quest for excellence with their family-owned and artisanal winery. Winemaker Todd Heth has been with the team since 2004 crafting these polished and powerful wines.