



Maddalena

Rosé
2016



Varietal
Syrah

Harvest Date
September 15, 2016

pH
3.53

Vintage
2016

Harvest Sugar
22.0° Brix

Alcohol
13.0%

Appellation
Paso Robles

Fermentation
Stainless Steel Tanks

TA
0.63 g/100 mL

Along California's Central Coast, the Paso Robles appellation of San Luis Obispo County provides an ideal climate for growing Syrah. A dry climate with warm days allows for complete maturation of the grapes, creating ripe fruit flavors. The maritime influence of the Pacific Ocean creates very cool nights, which preserve the natural acid balance of the grapes.

During 2016, the weather was ideal with a long growing season that provided great "hang time" for the grapes. Winemakers Anthony Riboli, Arnaud Debons, and Ben Mayo employ traditional techniques in their careful crafting of fine wines.

Our Syrah grapes are harvested and allowed to soak on the skins before pressing. This allows the natural pink color to absorb into the juice which is fermented in stainless steel tanks at 55° F for several weeks. This long, cold fermentation process preserves the delicate flavors and aromas of this variety.

Maddalena Rosé is a bright, luscious wine with ripe red plum and raspberry flavors. The nose reveals aromas of yellow peach and fresh berries. This wine is well-balanced with body, crisp acidity, and a lengthy finish.

Enjoy alone or with a myriad of appetizers and light dishes, such as Chinese chicken salad, pasta with a light tomato cream sauce, and grilled salmon.



Handcrafted by Riboli Family Wine Estates
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