

BOUKÉ®



2010 BOUKÉ® ROSÉ

Appellation

The North Fork of Long Island, New York

Description

A fruit forward, stainless steel-fermented blend of Cabernet Sauvignon (55%) and Merlot (45%). 12.5% alcohol by volume. Closure: screwcap.

Tasting Notes

With a lovely salmon tint, Bouké Rosé offers aromas of strawberries, red currants and "bourgeon cassis." Medium-light bodied, sunny and very, very fresh!

Vineyard Notes

L.I. vines benefited from early spring rain during the growing season. A very warm and exceptionally dry summer sped up the ripening of grapes. Light rain during the early fall contributed to the quality of the vintage. Fall weather was perfect for harvesting without having to rush.

Winegrowing Notes

Merlot was picked at 20 brix in September, resulting in a fresh and light wine, not too dark in color. Balancing this, Cabernet Sauvignon was picked at 23.5 brix in October, resulting in mature full flavors.

Winemaking Notes

Merlot was whole cluster pressed, Cabernet Sauvignon went through directly pressing. The grapes were cold soaked, macerated for 12 hours, and fermented in stainless steel. No MLF. Bottled: February 16, 2011. pH: 3.31, TA: 6.07, RS: <0.1%.

Serving Suggestions

Try Bouké Rosé as an aperitif, or paired with roasted Portobello mushrooms, hummus and pita bread, salmon, barbecued chicken, spicy crab cakes or lamb kebabs.

Suggested retail price

\$15.99 / 750 ml

Release Date

March 14, 2011. Drink now to 2013.