



**BORREO**

## 2023 BORREO RANCH | NAPA VALLEY SANGIOVESE ROSA

### WINEMAKING

#### VARIETAL COMPOSITION

100% Sangiovese

#### HARVEST DATES

100% Sangiovese

#### BRIX AT HARVEST

Average 24.9°

#### VINIFICATION

100% tank fermented,  
0% malolactic fermentation

pH: 3.46 | TA: 5.8 g/L | RS: 0.17%

ALCOHOL: 14.6%

#### WINEMAKER

Alison Rodriguez

### HERITAGE

Rosa is the Italian term for Rosé, typically made with grapes indigenous to Italy. Borreo Rosa is crafted predominately from Sangiovese and produced in traditional Rosé methods, resulting a rich, flavorful wine.

**BORREO RANCH (100%)** – In 1888, Italian immigrant and Napa grocer Felix Borreo built a stone and redwood winery on his vineyard property near Napa Soda Springs. Borreo planted new vines in addition to fruit and olive orchards. In 1992, the Miller family purchased the site, and the winery remained one of Napa's last 'ghost' wineries – until it was destroyed in the 2017 wildfires. These bottlings are the Miller family tribute to Felix Borreo and this fruitful property.

### SOILS + CLIMATE

The Borreo Ranch vineyard is steep and rocky with perfect western exposures to the late afternoon sun. Colder temperatures, due to the altitude and the canyon shading, make for longer growing seasons which provide bright cranberry and cherry flavors.

### VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Napa County and throughout the North Coast region. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to the harvest season beginning two weeks later than average which gave the grapes ample time to develop full flavors while maintaining vibrant acidity.

### WINEMAKING

Fruit for Sangiovese Rosa is harvested from select blocks of our Borreo Ranch vineyard. We Saignée a small percentage of juice which is destined for our Sangiovese red wine. The majority is destemmed and held for three hours to soak prior to pressing off the skins. The juice is inoculated with yeast and fermented in temperature-controlled (52-56° F) stainless steel tanks for four to five weeks. Lots were blended, filtered, and bottled in March 2024.

### TASTING NOTES

Summer berry aromas and flavors suggesting strawberry and raspberry combine with ripe watermelon and delicate notes of nectarine and mineral essence. Medium-bodied with lively acidity, crisp minerality, and a tart white cherry finish.

### CONTACT

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