



DEROSE

WINERY

Hollywood Red

FERMENTATION

The wines in our Hollywood Red Blend are harvested from Ancient vines planted between 1855 and 1918. The varietals underwent fermentation using native yeasts, meaning only the naturally occurring yeasts found in the winery actually fermented this wine. In addition, the wines underwent malolactic fermentation without using a culture. The wine is stored 100% in French oak barrels, 20% new, without any pumping used to transfer our wines. The wine is then bottled un-fined and un-filtered to preserve all its flavors and mouth feel. This unique blend is a Solera style, hence the reason it doesn't have a year, but rather a release number. Each year we bottle half the blend, then save half to blend with the following years wine. This creates a very unique and consistent blend with wines coming from a multitude of years dating back to 1997. Truly a one-of-a-kind blend.

TASTING NOTES

This food friendly blend of Zinfandel, Syrah, Negrette, Cabernet Pfeffer, Alicante Bouschet, Rose of Peru and Cabernet Franc is our number one seller. Extremely bold and fruit forward, this Zinfandel-based wine captures the best characteristics offered by several estate vineyards. The distinct blend of seven red varietals has aromas of white pepper, blackberries and vanilla with intense ripe berry flavors. Pair with fillet mignon, pork tenderloin or hearty pasta dishes. Will age for another 6-8 years.

TECHNICAL DATA

Appellation:	Cienega Valley
Varietal content:	65% Zinfandel, 15% Syrah, 10% Negrette, 4% Cabernet Pfeffer, 4% Rose of Peru, 1% Alicante Bouschet, 1% Cabernet Franc
Finished alcohol:	15%
Total acid:	5.9 g/L
Residual Sugar	0.20g/L
Ph	3.57
Organically Farmed:	Yes
Production:	500 cases
Bottling:	Unfined and unfiltered
Vegan Friendly:	Yes

