

2013 PEARLENE DELUXE

California Central Coast Rose Wine produced and bottled by Sanguis in Santa Barbara, CA

** Pearlene Deluxe*



VITALS

Varietals	Pinot Noir, Grenache, Cabernet Franc, Roussanne, Marsanne, Viognier, Chardonnay
Vineyards	Bien Nacido, Watch Hill, John Sebastiano
Harvest Dates	September 14, October 3, 10, 17
Yields	1.1-1.7 tons / acre; ~1.7 lbs/vine
Brix (at harvest)	23.7 – 25.4
Alcohol	14.2 %
pH	3.5-3.65
Barrels / Coopers	Neutral French Oak & Stainless
Barrel Aging	14 months
Rackings	None
Filtering / Fining	None
Bottled	January 2015
Production	70 cases
Release	Spring 2015
Winery Retail	\$45

NOTES

Pearlene Deluxe: It's still early, and still cold in many parts of the country and we assume that you might already be thinking about afternoons on the old patio and listening to the birds chirping while grilling something and getting a little tipsy. We have found our peace with the fact that we are within the group of your enablers for at least the last portion of that plan and thought that we might as well make it as user-friendly as we possibly can. This year's Rose (or "Rose Wine" as the TTB makes us call it) is named Pearlene Deluxe. Pearlene is a certain lady from the South. She is said to have the rosiest of dispositions with a smile sweeter than honey, and is reputed to be accommodating in the classiest way imaginable...you might think of having your way with her, but she will most likely have hers with you if your not careful.

FOOD: Hot dogs (good ones) with mustard and ketchup, and sauerkraut; or roasted sea bass with sautéed greens (like chard); or whatever you feel like grilling - Lobster, scallops, Tri-Tip

MUSIC: Terry Allen's "Feelin' Easy" would be a good starter, Sharon and James Brown cranked way up to share some happiness with your appreciative neighbors (offer them a glass and tell 'em they're welcome).

Matthias Pippig - Winegrower