

# CUDA RIDGE *Mines*

## 2023 Margo Rosé Livermore Valley



Margo is a blend of Merlot (90%) and Cabernet Sauvignon (10%). We harvest the grapes at lower Brix, and higher acidity, specifically for the Rose'. The goal is to produce a Rose that is not sweet, and does not give the perception of being sweet. Upon harvest, we immediately pressed the grapes and fermented the juice to minimize skin contact to provide a well-balanced wine. This traditional method of directly pressing the grapes (vs. crushing the grapes and pulling the juice off the skins) is called Vin Gris.. With the Vin Gris method, we were able to maintain the good acid structure and minimize the fruit extraction which makes this a refreshing wine for a hot summer day!

The 2023 Margo begins with an enticing nose with hints of tropical fruits. There is an array of flavors on the palate including pineapple, white grapefruit, and stone fruits. The Margo is complex with flavors, yet not over the top, and is well balanced.

**Vineyard Notes:** The Merlot is sourced from the Thatcher Bay Vineyard on a high elevation vineyard in the east side of Livermore Valley. The Cabernet Sauvignon is sourced from the White Cat Vineyard located in the Crane Ridge area also on the eastern side of Livermore Valley at the lower elevation.

**Varietals:** 90% Thatcher Bay Vineyard Merlot, 10% White Cat Vineyard Cabernet Sauvignon

**List Price:** \$45.00

**Cases Produced:** 121

**Barrel Treatment:** Fermented and Aged in Stainless Steel

**Bottling Date:** April 4, 2024

**Vital Statistics:** Al 12.4% | ph 3.03 | TA .66

## CUDA RIDGE WINES

WWW.CUDARIDGEWINES.COM • 510.304.0914

2400 ARROYO ROAD, LIVERMORE, CA 94550

MAILING ADDRESS: 4518 COUNTRY LANE, LIVERMORE, CA 94550