

## HEAD HIGH 2015 NORTH COAST ROSÉ



### EPIC CONDITIONS

Following three monster vintages, 2015 was about vine revitalization. Initially signs pointed to a healthy crop but a streak of cold weather led to berry shatter. A temperate and dry winter followed by a wet spring created an early start and difficult bloom which impacted fruit set and yield. Cluster weights were down and berry size was compact, decreasing the North Coast's overall tonnage. What was grown by the low yielding vines, however, produced fruit oozing with intense aromatics, flavor and color. Fermentation was precise and deliberate to fully develop and capitalize on fresh flavors and gorgeous aromatics. The 2015 Head High Rose shows off tart cherry and flashy plum flavors with hints of flowers and wild herbs.

### EVERY DROP COUNTS

Head High Wines is dedicated to contributing to something greater than ourselves. Together, we can create a cleaner environment and stronger communities. One dollar for every two bottles of wine you buy supports social and environmental organizations. The swell is coming. It's time to commit!

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#### APPELLATION

North Coast

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#### VINEYARD

Madder Lake

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#### SOIL CHARACTERISTICS

Red Volcanic soils—Residuum weathered from Basalt; very gravelly loam, well drained, 28-32" to bedrock

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#### HARVEST

August 27 – September 8

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#### VARIETAL CONTENT

49% Zinfandel, 44% Syrah, 4% Grenache, and 3% Tempranillo

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#### FERMENTATION

86% Stainless Steel  
14% Neutral Barrel

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#### LENGTH OF FERMENTATION

23 days

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#### TOTAL ACIDITY (TA)

0.71g per 100ml

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#### pH

3.42

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#### ALCOHOL CONTENT

14.2%

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#### PRODUCTION

1370 cases

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