

## the SEASTAR ROSÉ HAPPY CANYON OF SANTA BARBARA 2016

100% SANTA BARBARA COUNTY

100% SANTA YNEZ VALLEY,

SAIGNÉE METHOD

STAINLESS STEEL FERMENTATION

ALCOHOL- 14.2%



DEEP SEA “Sea Star” Rosé  
Happy Canyon of Santa Barbara, 2016

Our 2016 Deep Sea “Sea Star” Rosé is made with grapes grown in the Happy Canyon of Santa Barbara County, a place not dissimilar to the South of France. Santa Barbara has been nicknamed the American Riviera since the 1930’s when the glamorous Hollywood elite would frequent hot spots like the Cabrillo bathhouses, and the El Encanto Hotel. Bursting with fresh watermelon, cherry and pomegranate fruit notes, the first taste of this Santa Barbara sipper will kick-off all the fun of Summer. The beautiful light ruby color of our rose is attributed to the more richly pigmented, later-ripening varieties from which this blend was made- predominantly Cabernet Franc- with a good dose of Syrah and Cabernet Sauvignon.

100% stainless steel fermented, to maintain the crisp minerality and fresh fruit notes, this Rose offers a sipping experience that is light, fruity, and dry, with a whisper of sweet red fruit on the finish.

The classic method of saignée (which means “to bleed”) was used to drain free-run juice from the grapes during their time on the skins. Removing some of the wine as it is fermenting but before it can absorb too much dark color or tannin is how the light berry color is achieved.

Granted AVA status in 2009, the Happy Canyon of Santa Barbara appellation is quickly gaining popularity within our region and elsewhere. A sub-ava within the Santa Ynez Valley and the greater Santa Barbara region, Happy Canyon experiences the warmest temperatures in the valley. This micro-climate is ideal for growing Bordeaux varietals. The soil type is a mixture of loam and clay loam with red and yellow chert and serpentine cobbles. Historically, the area gets its name from the prohibition