

# McKahn Family Cellars

*Valuing family, friendship and tradition*

*Established in 2014, McKahn Family Cellars has dedicated itself to crafting site-specific Rhône varietal wines of quality and character from some of the best vineyards in Northern California. We are not beholden to any single appellation, and will search near and far for a vineyard that produces fruit to meet our high standard.*

*California is blessed with some of the most diverse terroir in the world, and our wines reflect that wealth of diversity from the Russian River Valley to the Napa Valley; from the Sierra Foothills to the Livermore Valley. We value family, friendship and tradition, and our wines are crafted with the intention of being shared among loved ones. We respect the millennia old tradition of winegrowing, and take every precaution necessary to ensure each of our wines is unique to their specific terroir and varietal.* 

## 2017 ROSÉ OF GRENACHE

Aromas of strawberry, passion fruit, and subtle notes of grapefruit. The palate has a more stone fruit orientation of apricot and white peach. This is a light bodied wine with a toned acid structure and medium finish.

### Production Notes

Whole cluster press to tank for a one day cold settle. Racked off primary lees and inoculated with yeast and sent to neutral barrels for barrel fermentation. Fermented to dryness in barrel and aged for six months prior to bottling.

### California Shenandoah Valley

The California Shenandoah Valley is the oldest growing region in the broader Sierra Foothills Appellation. It is the most western and least elevated of its sister appellations, and warm climate varietals benefit from substantial summer heat. The hilly terrain and poor water holding capacity produce

wines of elevated richness and structure.

The soil profile for much of the valley is decomposed granite derived from the Sierra Nevada mountain range, as well as sandy loam. The elevated iron content gives the soil a rusted color.

### Suggested Food Pairing

Pair this wine with a Rosemary Flatbread with Blue Cheese or a Roasted Beet Salad with Goat Cheese and Pistachios.

### TECHNICAL DATA

TA:	6.8 G/L
PH:	3.2
ALCOHOL %:	13.1%
CASE PRODUCTION:	200
RETAIL:	\$26.00



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