

# SYNCHROMESH

Synchromesh is a family-run winery focused on producing terroir-driven, world class wines. Sustainable techniques, non-chemical farming, natural low cropping, extensive use of indigenous yeasts and no additives or manipulations in winemaking.



## ~2017 CACHOLA CAB FRANC ROSÉ~

Cantaloupe, apple lees and grapefruit carry to a soft, dry finish, slightly pithy with a subtle salinity.


VARIETAL  Cab Franc, , 214


DELIVERY  DirectTap

CODE  51284

COUNTRY  Canada

TERROIR  Oliver

SOIL  Gravelly Clay Soils


FARMING  Low Cropping, Minimal Interference.

AGE OF VINES  Planted 2010

WINEMAKING  Wild Ferments, Lees Stirring

AGING  Stainless Ferments

PRODUCTION  180 Cases

RS + BRUX  10 g/l - 19 Brix at harvest

TA  6.75g/l

ALC % 9.8%

PH  3.37

M A S S E Y