



Chateau de Paraza Rosé is made from the estate's young Syrah and Grenache vines. The 2014 edition is a blend of 60% Syrah and 40% Grenache grapes. The varieties are fermented separately and the cuvee was assembled in December. The 2014 growing season began slowly due to a cool and rainy Spring. The crop size was large, and the need for green harvesting in August was already a certainty. Summer arrived in mid-June and very hot weather continued into August. Veraison of the Syrah took place in the 3rd week of August and the Grenache turned color during the last week of the month -- about 10-14 days later than usual for Paraza. The fruit was very healthy and maturity proceeded steadily. The Syrah grapes destined for the 2014 Rosé were picked on September 26-30 and the Grenaches on October 14th. The weather during the harvest period was ideal: sunny during the day and cool, dry nights. (The fruit for the Cuvee Special was picked one week later.) The Paraza team began picking at 5AM in order to ensure that the fruit was cool when it arrived at the winery, so that Rosé would be as fresh and aromatic as possible. The grapes were allowed to cold-macerate in a closed Vaslin press for 3 hours under inert gas to prevent any oxidation, and were then gently pressed. The vilification period lasted 21 days and the juice was kept at only 16 degrees C. to ensure freshness. All of the sugar in the grapes fermented out, and the finished wine is totally dry. The young Rosé developed its depth of flavor and complexity in the course of maturation on the lees for two months without undergoing malolactic fermentation. The 2014 Chateau de Paraza Minervois Rosé has a bright, pale red -- truly pink -- color and captivating flavors of red cherries, strawberries, red currants and spice. It was bottled and released in late-January.