



2023 m100

Rosé

m100 wines, crafted by father-son winemaking duo, Charlie and Will Hoppes, are dedicated to the French-born Matriarch of the Hoppes family, Mary-Jane, who lived to the ripe old age of 100.

Our 2023 Merlot of Rose is picked, pressed, cold-settled for 48 hours, and then racked into neutral oak barrels and fermented low-and-slow at just above freezing temperatures. The long & chilly barrel fermentation brings out the lovely Merlot aromatics and adds texture to the midpalate balanced with a fresh, mouthwatering acidity. On the aroma we get fresh-cut strawberries, guava, and apple. The palate is rich yet balanced -- cherry, melon, and a hint of spice.

**BLEND**

100% Merlot

**VINEYARDS**

100% High River Vineyard

**AGING**

100% Neutral Oak

**ALCOHOL**

12.5%