

CAMPUS HILL WINERY

AT
LAS POSITAS COLLEGE



CAMPUS HILL VINEYARD
LIVERMORE VALLEY

ESTATE GROWN AND BOTTLED

Sensory Notes

The wine presents clean, clear and reflective. It is rose gold in color with hues of pale copper.

The nose is fruit driven and nuanced, with aromas of watermelon, white raspberries, cantaloupe and frais de bois.

On the palate, the nose is confirmed, and the wine then shows off its tropical flavors of melon, mango and papaya.

Integrated acidity reminds us this wine is bone dry and persistent.

The finish is medium long and quite refreshing.

2024

Rosé of Tempranillo

Campus Hill Vineyard
Estate Grown and Produced

Technical Information

Alcohol By Volume.....	12.4%
Free Sulfur Dioxide.....	28 ppm
Residual Sugar.....	<0.1 g/L
pH.....	3.62
Titrateable Acidity.....	5.79 g/L

Harvest Information

Harvest Date.....	8/26/24
Total Yield.....	0.98 ton
Brix.....	22°
pH.....	3.62
TA.....	7.18 g/L

Vineyard Information

A.V.A.....	Livermore Valley
Varietal.....	Tempranillo
Clone.....	02
Rootstock.....	1103 Paulson
Block Location.....	East Slope
Trellising.....	Modified VSP
Training.....	Bi-lateral Cordon
Pruning.....	2 Buds per Spur

Winemaking Information

Whole cluster direct to press	
Yeast.....	LAF-1011 Rosé
Fermentation vessel.....	Stainless steel
Fermentation duration.....	21 days @ 67°
Cold stabilization.....	60 days at 24°F
Clarification.....	Bentonite fining
Filtration.....	Plate and Frame 5, 2, 0.45 micron