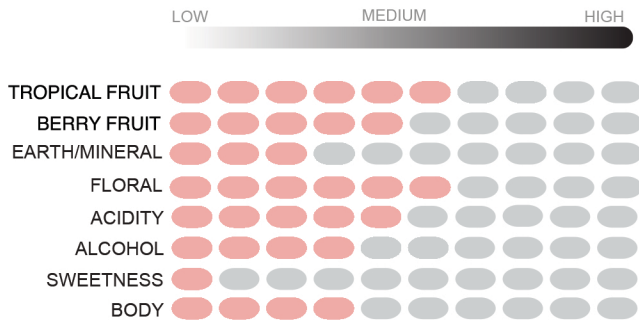


Rose 2017

FLAVOR PROFILE



DETAILS

STAINLESS STEEL

FERMENTATION

HARVEST

OCT 31 2017

PRODUCTION

750 mL CASES

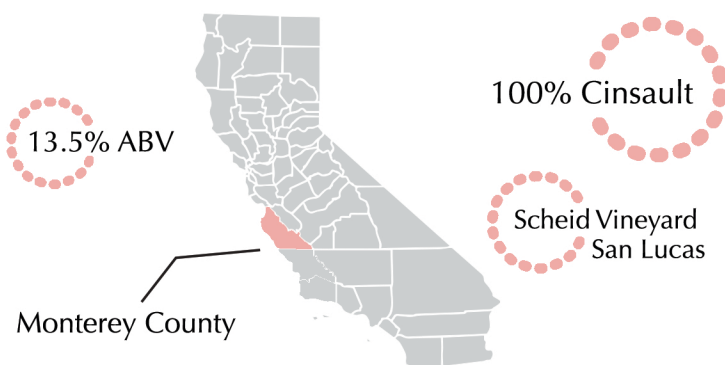
COLOR

Rose colored blush fading to a pale pink

TECHNICAL NOTES

Vineyard: Sheid Vineyard
 Appellation: San Lucas, Monterey County
 Grape Variety: Cinsault
 Residual Sugar: 0.03
 pH: 3.40

REGION & VARIETAL COMPOSITION



Our 2017 Rose is crafted in a French Provence style: dry and delicate but still crisp and refreshing. With flavors of grapefruit, guava, pineapple and tart strawberries, this is the perfect year-round patio sipper!

PAIRINGS

Oysters on the half-shell, watermelon, basil and feta, arugula salad with goat cheese and candied walnuts, or pasta primavera