

ROSÉ 2021



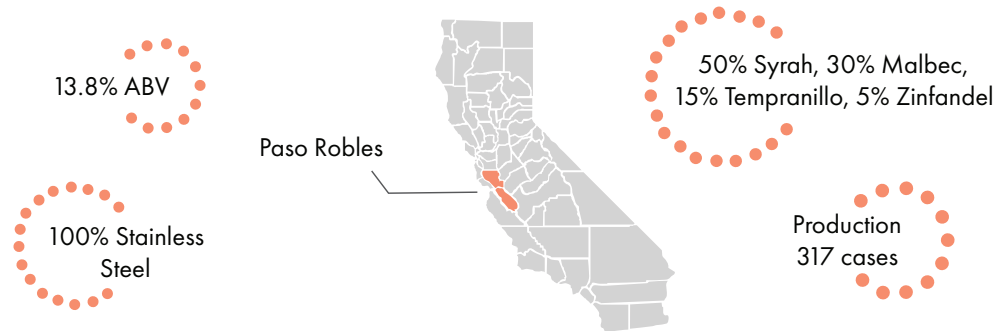
VINEYARD & VINTAGE

This vintage of Bianchi Rosé is the first in years to feature a blend of varietals to enjoy, and what a joy it is! Bordeaux, Rhone and Spanish varietals all thrive in the hot climate of Paso Robles, and those are the grapes we chose for 2021. Syrah, Malbec, Tempranillo and Zinfandel are all featured here and work extremely well together.

While this region of California saw smoke from wildfires up North in 2021, growers and experts alike report that the smoke has fortunately not affected the vineyards in Paso Robles. The ongoing drought conditions (this growing season saw only 2 significant rain days this winter,) are presenting growers with a double-edged sword. Dry conditions this year were creating smaller, more concentrated grapes, which is ideal for winemaking. While this can lower overall yields, it produces more flavors, bolder colors, strong acidity and manageable tannins. These conditions have winemakers feeling quite bullish for Vintage 2021, with many predicting an epic year for quality.

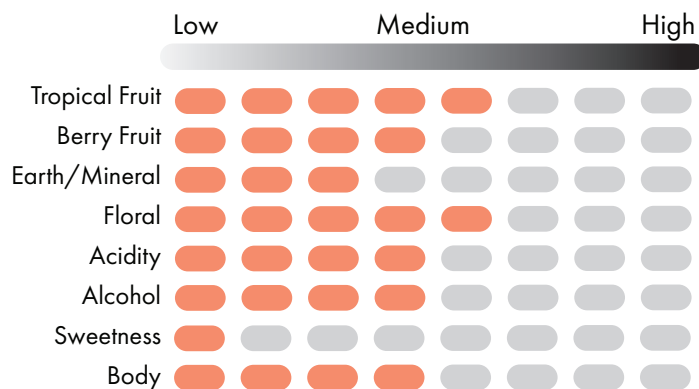
Aging this wine in 100% Stainless Steel barrels has preserved this wine's freshness, and delicate aromas, but the main success of this wine was achieved through anerobic aging and minimal intervention. Cheers to a beautifully light, floral and tropical delight!

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

Our 2021 Rosé shimmers a pale, salmon pink hue, and intense aromatics are abundant on the nose. Fresh and fruity, tropical scents of guava, white flowers and a hint of minerality fill the air. Additional flavors of strawberry, watermelon, wet stone and exotic tropical fruits on the palate are delicate but defined and provide a delicious summer treat to be enjoyed with or without food.



If you are planning to eat with this wine, we recommend fresh cheeses like burrata, mozzarella and goat cheese, and other foods with fresh, clean flavors. A watermelon, mint and feta salad would pair perfectly, along with a dozen fresh oysters with a pomegranate granita, and perhaps some Mediterranean foods like lightly grilled chicken and tabouleh. Buon appetito!