

This light Salmon colored Rose is made from Grenache, Syrah and Mourvedre and grown in Paso Robles. The aromas are ripe with strawberry, rhubarb and floral notes and backed with ample acidity showcasing a lemon citrus profile. On the palate this wine is very refreshing and lively with the acidity bouncing off the palate and integrating nicely with the ripe berry flavors from the Syrah and rounded with subtle spice notes from the Grenache. The palate rounds out the composition with subtle earth notes from the Mourvedre and back then to the ample citrus acidity.

This Rose was made in part as a byproduct to our Red Dirt Red wine, by taking some of the juice at the distemmer before the grapes were pumped into the red fermenter. A good portion of the wine however was made by pressing the grapes directly in the press. We combined each of these juice fractions together, cold settled the juice, racked off the gross lees and then fermented cold for about 30 days to capture the natural floral, strawberry and berry aromas of these varietals. The grapes were grown by Tony Domingos at Seashell Vineyard in Paso Robles' Geneseo district.



FOOD PAIRINGS ▼

This wine is an excellent choice as a Summer sipper on the patio or by the pool and will pair nicely with a roasted beet salad and champagne vinaigrette with grapefruit sections, dusted with crushed, roasted almonds and goat cheese. A natural choice for seafood and fresh fish selections, the acidity will stand up to most any dish and will keep you wanting more while waiting for the next course.

ANALYSIS ▼

Varietal Composition: Grenache, Syrah, Mourvedre
 Appellation: Paso Robles
 Winemakers: Richard Bruno & Chris Condos
 Alcohol: 13.0%
 TA: 6.70g/L
 pH: 3.32
 R.S.: Dry
 Production: 2,000 cases
 Bottling Date: 12/19/2016

available in 750mL bottles and 19.5L Stainless Steel kegs