

Carol Shelton

2015

Rendezvous Rosé

Dry Rosé

Mendocino County

ORGANICALLY GROWN GRAPES

A rendezvous with friends is all the more delicious a pleasure over a bottle of luscious chilled dry rosé, hence the name of our "*Rendezvous Rosé*." Created by bleeding half of the "pink" juice off of red Carignane grapes a full three days after crushing them, it is fermented cold like a white wine to retain every luscious drop of crisp strawberry fruitiness.

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| Winemaker's Tasting Notes: | Light cranberry color, juicy strawberry-watermelon fruit aromas, nice mineral, hint of pink grapefruit. Refreshingly crisp and dry. Great with almost any food, from sushi to salmon to BBQ! |
| Harvest Dates: | September 14-15, 2015 |
| Average Brix at Harvest: | 22°Brix |
| .0 | |
| Fermentation Characteristics: | Cold maceration for 3 days on skins to winemaker's discretion, then 50% of juice was drained ("bled off") then cold-settled and cold fermented. |
| Cellar Storage/Aging: | 100% stainless steel |
| Alcohol: | 13.4% |
| Residual Sugar: | 0.4% (dry) |
| Total Acidity: | 0.56 gm/100ml |
| pH: | 3.40 |
| Varietal: | 90% Carignane, 4% Zinfandel, 1.5% each Pinot Noir, Petite Sirah, Cabernet and Viognier |
| Appellation : | 90% Mendocino County, Cox Vyd, Organically Grown, CCOF Certified 10% sustainably grown in: 9% Sonoma County 1% Placer County |
| Cases produced: | 1347 cases |
| Bottling Date: | January 11, 2016 |
| Release Date: | February 1, 2106 |



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