

Carol Shelton

2012

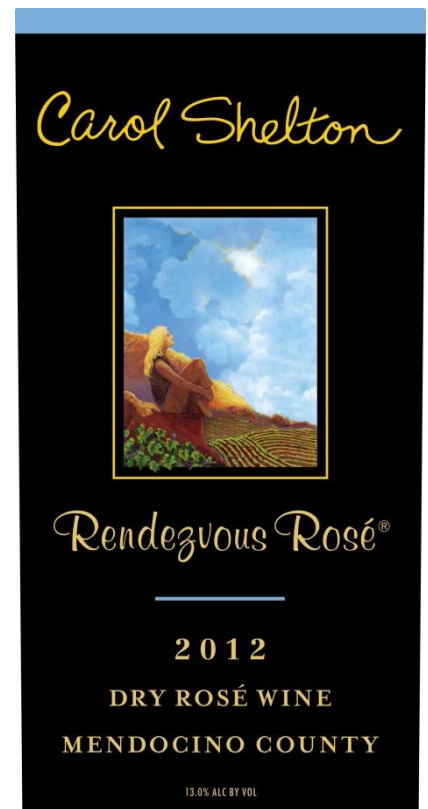
Rendezvous Rosé®

Dry Rosé

Mendocino County
ORGANICALLY GROWN

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 a bit of “pink” juice off of Carignane grapes within days of crushing them, it is fermented cold like a white wine to retain every luscious drop of crisp strawberry fruitiness. <Extremely Limited Production>

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:	October 3, 2012
Average Brix at Harvest:	23.5°Brix
Fermentation Characteristics:	Cold maceration for 3 days on skins to winemaker's discretion, then 50% of juice was drained (“bled off”), cold-settled and cold-fermented.
Cellar Storage/Aging:	100% stainless steel
Alcohol:	13.1%
Residual Sugar:	0.4% (dry)
Total Acidity:	0.513 gm/100ml pH: 3.45
Approx. Varietal:	90% Carignane, 10% bleed mix of Zin, Pinot Noir, Cabernet and Petite Sirah
Appellation :	90% Mendocino County, Cox Vyd Organically Grown, CCOF Certified 10% Sonoma County, sustainably grown
Cases produced:	722 cases
Bottling Date:	December 20, 2012
Release Date:	January 15, 2013



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