

Carol Shelton

2013

Wild Thing®

Rendezvous Rosé®

Dry Rosé

Mendocino County

ORGANICALLY GROWN GRAPES

A rendezvous with friends can be even more pleasurable over a bottle of lusciously 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 drop of crisp strawberry fruitiness.

Winemaker’s Tasting Notes:

Light cranberry color, juicy strawberry-watermelon fruit aromas, nice mineral, a hint of pink grapefruit. Refreshingly crisp and dry. Great with almost any food, from sushi to salmon to BBQ!

Harvest Dates:

October 10, 2013

Average Brix at Harvest:

23.4°Brix

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:

13.5%

Residual Sugar:

0.4% (dry)

Total Acidity:

0.67 gm/100ml

pH:

3.50

Varietal:

85% Carignane, 15% bleed mix of Zin, Pinot Noir, Cabernet and Petite Sirah

Appellation :

85% Mendocino County, Cox Vyd., Organically Grown, CCOF Certified, 15% Sonoma County, sustainably grown

Cases produced:

880 cases

Bottling Date:

January 2, 2014

Release Date:

January 15, 2014



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