

Carol Shelton

2014

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.

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 15-16, 2014

Average Brix at Harvest: 23.2°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: 13.36%

Residual Sugar: 0.36% (dry)

Total Acidity: 0.52 gm/100ml

pH: 3.40

Varietal: 82% Carignane, 10% Viognier,
8% bleed mix of 2% each Zin, Pinot
Noir, Cabernet and Petite Sirah

Appellation : 82% Mendocino County, Cox Vyd,
Organically Grown, CCOF Certified
18% sustainably grown in:
8% Sonoma County
6% Placer County
4% Paso Robles

Cases produced: 2100 cases

Bottling Date: February 18, 2015

Release Date: February 23, 2015



(707) 575-3441 phone
(707) 575-0245 FAX

Carol Shelton Wines
3354-B Coffey Lane
Santa Rosa, CA 95403

wines@carolshelton.com
www.carolshelton.com