

Carol Shelton

2003

Rendezvous Rosé™

Dry Rosé

Mendocino County

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 several of our vineyards’ 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: Dark cranberry color, juicy strawberry fruit aromas, nice mineral, hint of orange zest. Refreshingly crisp and dry, full round body. Great with almost any food, from sushi to salmon to BBQ!

Harvest Dates: September 27, 2003
Average Brix at Harvest: 22.8°Brix
Average TA/pH at Harvest: 0.69 gm/100ml pH: 3.45

Fermentation Characteristics: average of 2.5 days on skins, juice “bled off” and fermented at 55°F

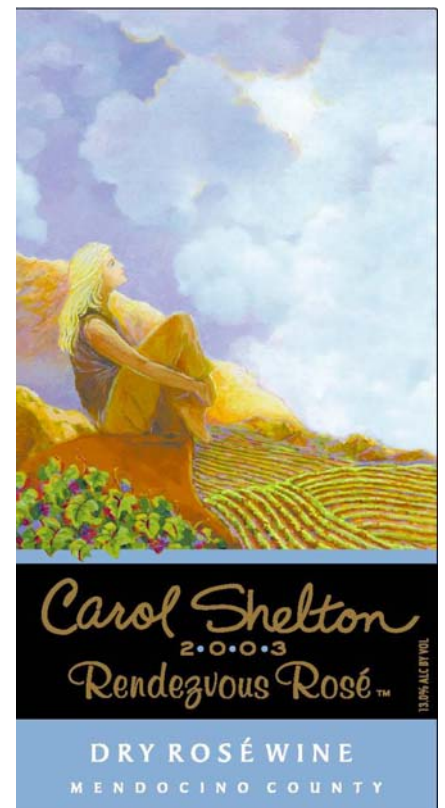
Cellar Storage/Aging: 100% held cold in stainless steel tank to preserve fruit

Alcohol: 13.4%
Residual Sugar: 0.4% (very dry)
Total Acidity: 0.55 gm/100ml pH: 3.48

Approx. Varietal: 73% Carignane 12% Zinfandel,
15% Sauvignon blanc

Appellation : 90% Mendocino Co.
10% Russian River

Cases produced: 218 cases
Bottling Date: May 18, 2004
Release Date: June 18, 2004
Suggested Retail Price : \$15/bottle



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