

Carol Shelton

2004

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 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: Medium cranberry color, juicy strawberry-watermelon fruit aromas, nice mineral, hint of orange zest. Refreshingly crisp and dry. Great with almost any food, from sushi to salmon to BBQ!

Harvest Dates: September 17, 2004
Average Brix at Harvest: 22.5°Brix
Average TA/pH at Harvest: 0.52 gm/100ml pH: 3.42

Fermentation Characteristics: average of 1.5 days on skins, juice “bled off” and fermented at 55°F

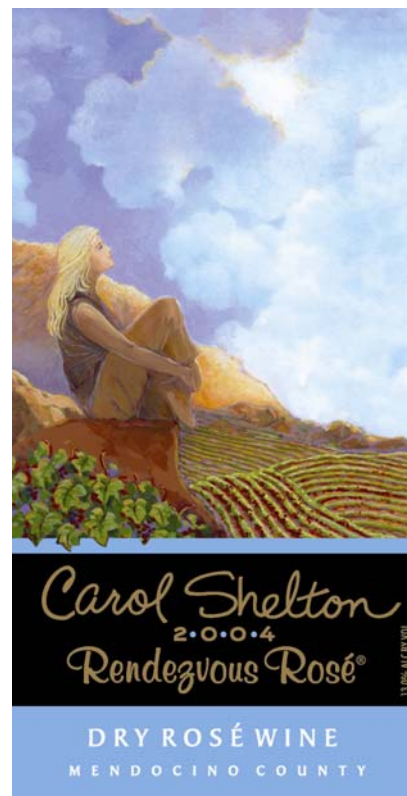
Cellar Storage/Aging: 100% held cold in stainless steel tank to preserve fruit

Alcohol: 13.6%
Residual Sugar: 0.5% (dry)
Total Acidity: 0.51 gm/100ml pH: 3.41

Approx. Varietal: 96% Carignane, 4% Zinfandel

Appellation : 98% Mendocino County, Cox Vyd
2% Russian River

Cases produced: 123 cases
Bottling Date: February 8, 2005
Release Date: April 15, 2005
Suggested Retail Price : \$15/bottle



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