

Carol Shelton

2011

Rendezvous Rosé®

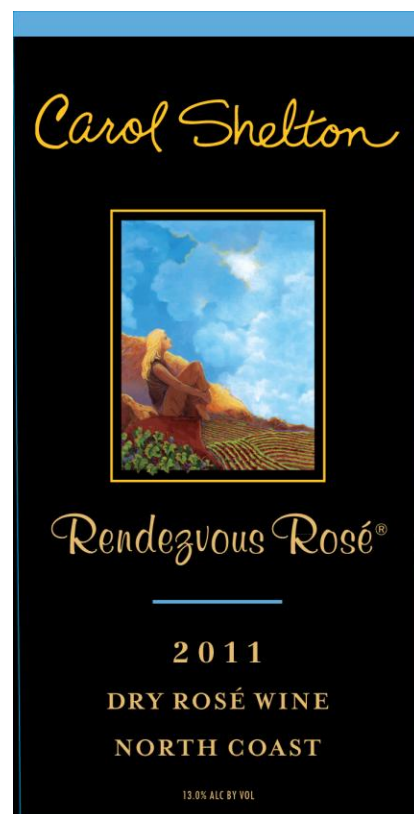
Dry Rosé

North Coast

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 18, 2011
Average Brix at Harvest:	20.5°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:	70% held cold in stainless steel tank 30% barrel fermented in older oak
Alcohol:	12.8%
Residual Sugar:	0.3% (dry)
Total Acidity:	0.3 gm/100ml pH: 3.49
Approx. Varietal:	70% Carignane, 30% bleed mix of Zin, Pinot Noir, Cabernet and Petite Sirah
Appellation :	70% Mendocino County, Cox Vyd Organically Grown, CCOF Certified 30% Sonoma County, sustainably grown
Cases produced:	418 cases
Bottling Date:	February 3, 2012
Release Date:	February 14, 2012



(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