

# Carol Shelton

2016

## 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, nice lift of spring flowers and fresh zest from cara-cara oranges, tangy vanilla crème fraîche on strawberry shortcake! Refreshingly crisp and dry, water-watering actually. Great with almost any food, from sushi to salmon to BBQ!

Harvest Dates:

September 28-30, 2016

Average Brix at Harvest:

23.3°Brix

Fermentation Characteristics:

Cold maceration for 2.5 days on skins to winemaker's discretion, then 40% of juice was drained ("bled off") then cold-settled and cold fermented.

Cellar Storage/Aging:

100% stainless steel

Alcohol:

13.5%

Residual Sugar:

0.3% (dry)

Total Acidity:

0.56 gm/100ml

pH:

3.40

Varietal:

76% Carignane, 18% Zinfandel,  
5% each Pinot Noir, 1% Cabernet  
Sauvignon

Appellation :

76% Mendocino County, Cox Vyd,  
Organically Grown, CCOF Certified  
24% sustainably grown in Sonoma  
County

Cases produced:

977 cases

Bottling Date:

January 18, 2017

Release Date:

February 1, 2017



(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