

Dry Rosé

Mendocino County ORGANICALY 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.

Light cranberry color, juicy strawberry-watermelon fruit aromas, nice Winemaker's Tasting Notes:

mineral, hint of pink grapefruit. Refreshingly crisp and dry. Great with

almost any food, from sushi to salmon to BBQ!

Harvest Dates: September 14-15, 2015

22°Brix Average Brix at Harvest:

.0

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.

100% stainless steel Cellar Storage/Aging:

Alcohol: 13.4% Residual Sugar: 0.4% (dry) Total Acidity: 0.56 gm/100ml

:Ha 3.40

Varietal: 90% Carignane, 4% Zinfandel,

1.5% each Pinot Noir, Petite Sirah, Cabernet

and Viognier

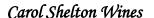
Appellation: 90% Mendocino County, Cox Vyd,

Organically Grown, CCOF Certified

10% sustainably grown in: 9% Sonoma County 1% Placer County

1347 cases Cases produced:

Bottling Date: January 11, 2016 Release Date: February 1, 2106



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