

Carol Shelton

2008

Rendezvous Rosé®

Dry Rosé

Mendocino County
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 15, 2008
Average Brix at Harvest: 22.2°Brix
Average TA/pH at Harvest: 0.55 gm/100ml pH: 3.43

Fermentation Characteristics: Cold maceration for 3.5 days on skins, juice was “bled off,” cold-settled and fermented at 52°F

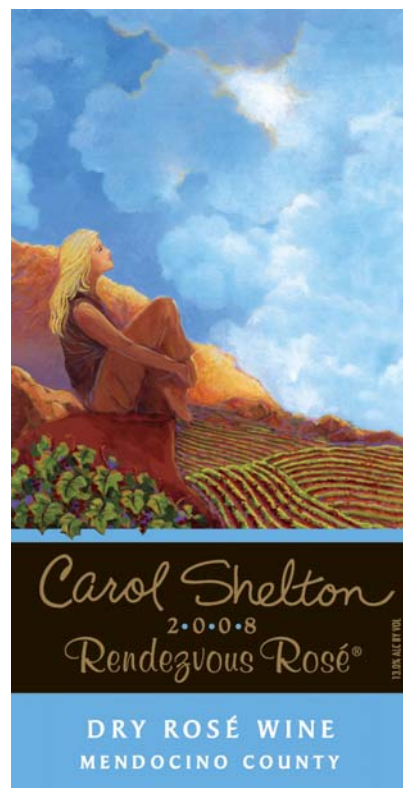
Cellar Storage/Aging: 100% held cold in stainless steel tank to preserve fruit

Alcohol: 13.0%
Residual Sugar: 0.3% (dry)
Total Acidity: 0.57 gm/100ml pH: 3.34

Approx. Varietal: 100% Carignane

Appellation : 100% Mendocino County, Cox Vyd
Organically Grown, CCOF Certified

Cases produced: 324 cases
Bottling Date: February 4, 2009
Release Date: March 1, 2009



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