

Carol Shelton

2017

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 delicious 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, mouth-watering actually. Great with almost any food, from sushi to salmon to BBQ!

Harvest Dates:

September 15-16, 2017

Average Brix at Harvest:

23.0°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:

13.3%

Residual Sugar:

0.3% (dry)

Total Acidity:

0.64 gm/100ml

pH:

3.32

Varietal:

76% Carignane, 22% Zinfandel,
2% Cabernet Sauvignon

Appellation :

96% Mendocino County, Cox Vyd,
Organically Grown, CCOF Certified
4% sustainably grown in Sonoma County

Cases produced:

1616 cases

Bottling Date:

January 15, 2018

Release Date:

January 22, 2018



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