

Carol Shelton

2019

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:

October 7 & 11, 2019

Average Brix at Harvest:

23.0°Brix

Fermentation Characteristics:

Cold maceration for 2-2.5 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:

0.45% (dry)

Total Acidity:

0.63 gm/100ml

pH:

3.25

Varietal:

60% Carignane, 40% Zinfandel

Appellation :

92% Mendocino County, Cox Vyd,
Organically Grown, CCOF Certified
8% sustainably grown in Sonoma County

Cases produced:

2178 cases

Bottling Date:

January 14, 2020

Release Date:

January 20, 2020



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