

Carol Shelton

2025

Wild Thing Rendezvous Rosé Dry Rosé North Coast 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 a “delayed saignée” of red Carignane and Zinfandel grapes after about 12 hours of cold maceration on the skins, 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 2, 4, 10, and October 8, 2025

Average Brix at Harvest:

23.0°Brix

Fermentation Characteristics:

Destemmed to press and held for about 12 hours of maceration on skins, then lightly pressed and cold-settled and cold-fermented.

Cellar Storage/Aging:

100% stainless steel

Alcohol:

13.2%

Residual Sugar:

0.31% (dry)

Total Acidity:

0.61 gm/100ml

pH:

3.53

Varietal:

53% Carignane, 45% Zinfandel,
2% other (Petite Sirah and Alicante Bouschet)

Appellation :

North Coast: 52% Mendocino County,
Organically Grown, CCOF Certified
46% Sonoma County, 2% Central Coast

Cases produced:

1379 cases

Bottling Date:

January 27, 2026

Release Date:

February 3, 2026



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