



2023 ROSÉ

CALIFORNIA



WINEMAKING NOTES

The 2023 vintage employed the 'direct to press' method, a process where grapes are swiftly picked, delivered to the winery, and the juice is promptly pressed out from the berries. The brief skin-contact time is a key factor influencing the wine's charming pale pink color.

TASTING NOTES

In the glass, this lovely wine unveils a pale pink hue that sets the stage for a delightful experience. Aromas of sun-kissed strawberries and ripe nectarines beckon, leading to a refreshingly crisp entry. The journey culminates with a finish adorned by notes of juicy watermelon and a subtle touch of citrus. With such balance and elegance, it's easy to make our Rosé a year-round favorite!

FOOD PAIRINGS

Enjoy our 2023 Rosé with any light fare or by itself at the pool, patio or kitchen table.

DATE RELEASED

February 2023

FERMENTATION

100% stainless steel

WINE PH

3.10

ACIDITY

0.55g/100ml

ALCOHOL

12.0%

UPC

0 80887 49653 0

