

Summer Water Rose

THE FACTS

COUNTRY: USA - CA

REGION: Central Coast

APPELLATION: Central Coast

CEPAGE: 85% Grenache, 15% Syrah

WINEMAKING: Direct Press, Stainless Steel Fermentation

THE STORY

Achieving our signature shade of peachy pale salmon pink doesn't happen by accident. To ensure as little extraction from the skins as possible, we use the direct press method, retaining the delicate fruit aromas and pale color rosé is known for. The result is light, aromatic, and dry - with notes of lime zest, pink grapefruit, strawberry, and watermelon. 85% Grenache, 15% Syrah

THE ADJECTIVES

OVERALL: Delightfully crisp

AROMAS / FLAVORS: Strawberry, crushed rock, watermelon, rose petals, orange rind

MOUTHFEEL: Light, refreshing, dry (no sugar), high acidity

THE SELLING POINTS

Dry, Provencal style, no sugar & award-winning

AWARDS: 91pts Wine Enthusiast

SUSTAINABILITY: Vegan, Sustainable In Practice

PAIRINGS: Quiche, Crab Cakes, Country Pate & Crusty Bread

