



2012 Rosalinda

Rosé

Paso Robles

Mourvèdre 41% | Syrah 36% | Grenache 21% | Viognier 2%

Rosalinda is a light and fresh interpretation of our robust, red blend, Carnal. With a tourmaline luster, this Rosé starts with a pronounced perfume of peaches, strawberries and tangerines. The lingering finish is crisp and bright with the spicy aroma of pink peppercorns.

Winemaking Notes: Fruit from 6 different vineyards, all picked and vineyard sorted on very cold mornings in October. Each of the musts were crushed and cold soaked for two days. After 2 pump overs, 5% of the juice was then run off and segregated into a stainless tank. This must was fermented to dryness and barrel aged in seasoned French oak for 8 months. The Rosé was then fined and cold stabilized prior to bottling.

Recommended Pairings: Perfectly suited as a traditional coupling with grilled foods and BBQ. Try with grilled shrimp or Spanish pairings such as chorizo and cured ham. Also, well suited with poultry such as turkey and duck.

88 Points The Wine Enthusiast

Notes:



- Total Production: 450 cases
- Released: September 2013
- ALC: 14.2%
- pH: 3.16
- TA: 0.62 g/100ml
- RS: 0.06 g/100ml

Price: \$26