

Rosetta

2022
DRY ROSÉ
SUISUN VALLEY AVA



OUR PROCESS

This blush wine is made using a blend of two red grapes, Syrah and Valdiguié. Although the grapes are red, this wine is produced in a white style; the pretty color comes from the red grape skins. The fermentation is stopped at the desired residual sugar level, and the sweetness comes from the leftover unfermented grape sugar. The Rosetta brand is a tribute to great-grandmother Rosetta Rubiano Carlevaro. Nonna Setta, as she was known to the boys, was born in a small Italian village in 1890. You can read more of her story on the back label.

Rosetta Dry Rosé is the third in our Rosetta brand of wines. We now have Rosetta Rosé, Rosetta Sparkling, and most recently, Rosetta Dry Rosé.

TASTING NOTES

Made from 85% Syrah and 15% Valdiguié, This aromatic wine displays notes of red fruit and rose petals.

With layers of watermelon, cherry, and strawberry, the fresh acidity of this wine gives off a drier taste and brings a lively and crisp sensation to the palate. Our Dry Rosé has a lower sugar content and higher tannin structure than our sweeter Rosetta. With a burst of flavor on the tongue and a surprising, lingering finish this wine is the perfect pairing to lighter dishes like tapas, seafood, or pork. Its vibrant fruitiness, refreshing acidity, and soft floral undertones make it a perfect companion for warm summer days or any occasion that calls for a delightful glass of Rose'.

Best served at a temperature of 45-50 degrees.

BRAND

Rosetta

VARIETAL BLEND

85% Syrah / 15% Valdiguié

TECHNICAL DATA

Alcohol: 11.2%

pH: 3.25 **TA:** 0.76g/100mL

RS: 0.3 g/100mL

Bottling Date: 4/12/2023

Cases Produced: 119

Release Date: 10/26/2023

VINEYARD SOURCE

LMP Vineyards