

Rosetta

2023
DRY ROSÉ
SUISUN VALLEY AVA



OUR PROCESS

These two unique red grape varietals harmonize beautifully to produce an exceptional rosé-style wine. The Syrah provides structure and complexity, while the Sangiovese brings finesse and elegance, resulting in a lively and aromatic rosé. We harvest these grapes early and take them directly to the press with minimal maceration time to achieve the ideal color and flavor. The juice then undergoes a slow, cold fermentation in stainless steel tanks. After filtering the wine, it is bottled and briefly aged before release. When it comes to stainless wines, fresher is definitely better!

TASTING NOTES

The aromas in this dry rosé are abundant, offering robust notes of Canary Melon, pink lemonade, and blood orange. Flavors of ripe Rainier Cherry are followed by wild strawberry, lemon zest and subtle hints of white pepper.

This refreshingly clean rosé finishes bright, lingering on the palate, leaving you wanting more.

Pair this versatile wine with dishes such as Vegetable Linguine, Caprese Salad, Lemon Shrimp Pasta, Paella, or Pulled Pork Sliders.

BRAND

Rosetta

VARIETAL BLEND

79% Syrah / 21% Sangiovese

TECHNICAL DATA

Alcohol: 12.1%

pH: 3.42 g/L **TA:** 0.67g/100mL

RS: <0.3 g/100mL

Bottling Date: 4/10/24

Cases Produced: 145

Release Date: 10/26/2023

VINEYARD SOURCE

L & M Vineyards