# Summer Water Rose

## THE FACTS

CCUNTRY: USA - CA REGION: Central Coast

**AFPELLATION:** Central Coast

CEPAGE: 85% Grenache, 15% Syrah

W NEMAKING: Direct Press, Stainless Steel Fermentation

ALCOHOL BY VOLUME: 12.5%

#### THE STORY

Achieving our signature shade of peachy pale salmon pink doesn't happen by accident. To ensure as ittle extraction from the skins as possible, we use the direct press method, retaining the de cate fruit aromas and pale color rosé is known for. The result is light, aromatic, and dry - with no es of lime zest, pink grapefruit, strawberry, and watermelon. 85% Grenache, 15% Syrah

### THE ADJECTIVES

**OVERALL:** Delightfully crisp

AFOMAS / 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:** 93pts Wine Enthusiast

SUSTAINABILITY: Vegan, Sustainable In Practice

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

