

# Summer Water Rose KEG

## THE FACTS

COUNTRY: USA - CA  
REGION: Central Coast  
APPELLATION: Central Coast  
CEPAGE: 85% Grenache, 15% Syrah  
WINEMAKING: 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 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:** 93pts Wine Enthusiast  
**SUSTAINABILITY:** Vegan, Sustainable In Practice  
**PAIRINGS:** Quiche, Crab Cakes, Country Pate & Crusty Bread

