

Carol Shelton

2010

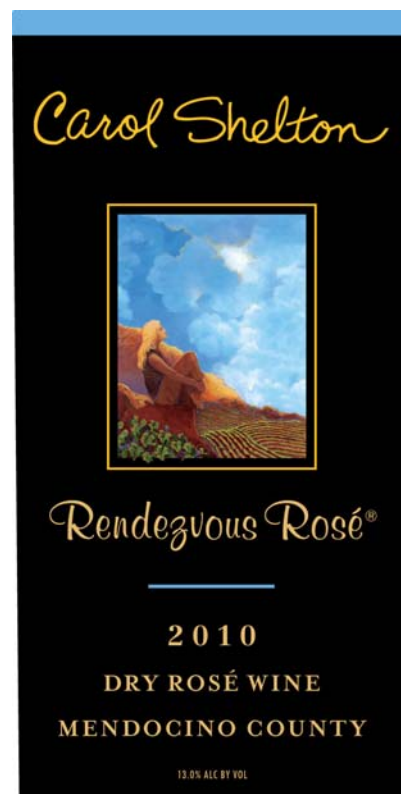
Rendezvous Rosé®

Dry Rosé

Mendocino County
ORGANICALLY GROWN

A rendezvous with friends is all the more delicious a pleasure over a bottle of luscious chilled dry rosé, hence the name of our “*Rendezvous Rosé*.” Created by bleeding a bit of “pink” juice off of Carignane grapes within days of crushing them, it is fermented cold like a white wine to retain every luscious drop of crisp strawberry fruitiness. <Extremely Limited Production>

Winemaker's Tasting Notes:	Light cranberry color, juicy strawberry-watermelon fruit aromas, nice mineral, hint of pink grapefruit. Refreshingly crisp and dry. Great with almost any food, from sushi to salmon to BBQ!
Harvest Dates:	October 20, 2010
Average Brix at Harvest:	23.1°Brix
Fermentation Characteristics:	Cold maceration for 2.5 days on skins to winemaker's discretion, then 50% of juice was drained (“bled off”), cold-settled and cold-fermented.
Cellar Storage/Aging:	100% held cold in stainless steel tank to preserve fruit
Alcohol:	13.8%
Residual Sugar:	0.4% (dry)
Total Acidity:	0.53 gm/100ml pH: 3.41
Approx. Varietal:	100% Carignane
Appellation :	100% Mendocino County, Cox Vyd Organically Grown, CCOF Certified
Cases produced:	218 cases
Bottling Date:	May 24, 2011
Release Date:	June 1, 2011



(707) 575-3441 phone
(707) 575-0245 FAX

Carol Shelton Wines
3354-B Coffey Lane
Santa Rosa, CA 95403

wines@carolshelton.com
www.carolshelton.com