

# Carol Shelton

2020

## Rendezvous Rosé

Dry Rosé

Mendocino County

ORGANICALLY GROWN GRAPES

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 half of the “pink” juice off of red Carignane grapes a full three days after crushing them, it is fermented cold like a white wine to retain every delicious drop of crisp strawberry fruitiness.

### Winemaker’s Tasting Notes:

Light cranberry color, juicy strawberry-watermelon fruit aromas, nice mineral, nice lift of spring flowers and fresh zest from cara-cara oranges, tangy vanilla crème fraîche on strawberry shortcake! Refreshingly crisp and dry, mouth-watering actually. Great with almost any food, from sushi to salmon to BBQ!

### Harvest Dates:

September 19, 2020

### Average Brix at Harvest:

23.1°Brix

### Fermentation Characteristics:

Cold maceration for 2 days on skins to winemaker’s discretion, then 50% of juice was drained (“bled off”), cold-settled and cold-fermented.

### Cellar Storage/Aging:

100% stainless steel

### Alcohol:

13.25%

### Residual Sugar:

0.4% (dry)

### Total Acidity:

0.62 gm/100ml

### pH:

3.40

### Varietal:

80% Carignane, 20% Zinfandel

### Appellation :

100% Mendocino County, Cox Vyd,  
**Organically Grown, CCOF Certified**

### Cases produced:

476 cases

### Bottling Date:

January 21, 2021

### Release Date:

February 15, 2021



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