

2017 GRENACHE ROSÉ

tasting notes

Although lightly salmon in color, this 100% Estate-grown Grenache Rosé boasts a rich, complex flavor that goes beyond the pale. Mouth watering flavors of tangy grapefruit, juicy early summer strawberry, and tropical guava are given away by this wine's intense aromatics of citrus, berry, and rose blossom. Brightly crisp, this wine finishes with a stony minerality that compliments and completes its intense palate of luscious fruit.

winemaking

This Rosé's elegantly pale sunset pink color was achieved by 48 hours of skin contact at 40°F before being gently pressed and allowed to ferment in stainless steel tanks. Upon completion of primary fermentation, the wine was raked and aged on fine lees to further develop its complexity and highlight the bright fruit flavors that this wine boasts. In order to retain maximum flavor and body in balance with clarity, this Rosé underwent a light filtration prior to bottling.

vineyard

South facing, our Southern Oregon Vineyard Estate is located at the northern end of the Rogue Valley. With elevations ranging from 700 to 1800 feet, the primarily ancient volcanic and alluvial fan soils provide well drained, nutrient rich soils which are ideal for growing premium wine grapes.

food pairing

Crisp and bright fruit flavors make the Grenache Rosé a breeze to pair with a variety of dishes. Take it on a picnic with a colorful assortment of juicy berries, soft, tangy cheeses such as chevre or havarti, or a salad of grilled halloumi, fresh mint, mixed greens and cubed watermelon in pomegranate citrus vinaigrette. This beautiful wine would also be perfectly at home matched with an elegant dinner date of seafood ceviche, fried calamari, or parmesan arancini. Day or night, casual or formal, this wine would be the ideal accompaniment.

wine stats

Cases Produced	1,551
pH	3.25
T.A.	6.38
RS	0.1%
Alcohol	12.5%
Bottled	January 2018



UPC 858419001220

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VINEYARD ESTATE