



AMAROSE

ROSÉ | 2020 | CALIFORNIA



Tasting Notes

Delicate floral aromas greet the nose, and juicy summer fruits burst on the palate. Lush notes of raspberries, strawberries, and crisp apples bloom and delight the senses. Bright and refreshing, this Provence-style rosé has a balanced finish that leaves you wanting more. Pairs well with friends, celebrations, and sunshine.

Winemaker Notes

The grapes were hand harvested and hand sorted into half-ton macro bins in the early morning when temperatures are coolest. The fruit was gently whole-cluster pressed using a pneumatic membrane press. The extracted juice was immediately transferred into a temperature controlled stainless steel tank to cold settle before fermentation. Each varietal is fermented separately and blended during the last week before bottling.

APPELLATION Lodi 100%	ALCOHOL 12.2%
VARIETAL COMPOSITION Grenache - 25% Cinsaut - 25% Carignan - 25% Mourvèdre - 25%	RESIDUAL SUGAR 0.05 g/L
FERMENTATION VESSEL 100% Stainless Steel	pH 3.40
HARVEST DATE August 22nd - September 3rd	TOTAL ACIDITY 6.40 g/L
HARVEST BRIX 19-21	CALORIES 106 per 5 fl oz
	CARBOHYDRATES 2.7g per 5 fl oz

