



WINE CELLARS

TASTING NOTES:

This rosé is a pale pink, dried rose petal, color that is so pretty with our new label design! It is ready for spring and summer sipping, with aromas of ripe summer strawberry, fresh squeezed citrus, and Thai basil. Lemony flavors with mouthwatering acidity lead the way upon first taste, smoothing out as it hits the middle and back of your mouth where it lingers with nostalgic orangesicle flavors.

WINEMAKING NOTES:

The Blue Oaks vineyard is usually one of the earliest we harvest each year, as we farm this Zinfandel primarily for rosé and therefore pick it at a low brix (indicator of ripeness) for a bright and aromatic rosé. This harvest was entirely whole cluster pressed for rosé, with six hours of skin contact lending it its beautiful pink hue.

It underwent a slow, cold fermentation in stainless steel tank for several weeks. We use Rhône 4600 yeast which encourages the profile we're looking for. We stopped fermentation just a bit early for a kiss of natural residual sugar to balance the vibrant acidity of this wine. The small addition of Sauvignon Blanc from the same vineyard just further accentuates the bright aromas and flavors of this wine.

FOOD PAIRING:

Thai food will pair beautifully with this flavorful wine. We also think you should try it with Paella! Seared Ahi Tuna, Niçoise salad, ham, summer salads, chicken salad, brunch, and salmon, including salmon burgers with wasabi aioli, are all great choices for pairing. When in doubt enjoy it with soft cheeses and fresh fruit!

2022 Rosé Blue Oaks Vineyard El Dorado



WINE SPECS

95% Zinfandel
5% Sauvignon Blanc
12% alcohol
126 cases produced
\$28 per bottle