



GIRASOLE

Vineyards



2019 Rosé

All of the grapes for this delightful rosé were hand picked from our home ranch, Redwood Valley Vineyards, in Mendocino County. The fruit traveled 5 miles down the road to our winery where it was destemmed and immediately transferred to our press where we gently extracted the proper amount of juice and color. The wine was then cold settled and clarified for 48 hours. The fresh, clean juice was separated from the lees prior to yeast inoculation. A slow fermentation at 50-55F was paramount to promote the fresh fruit aromas and crisp flavors. The journey from juice to wine lasted 21 days. Cold aged at 32F for 90 days to retain freshness and fruit character.

Pale pink in color, with aromas of fresh raspberries, vanilla crème, kiwi and passion fruit. Your palate is greeted by bright, crisp flavors of strawberry, white peach, and tangy cherry. The light kiss of Muscat, coupled with this wine's balanced acidity and low alcohol, make it the perfect match for light fare or for sipping all on its own.

Appellation:
Mendocino County

Alcohol:
13%

Bottled:
January 23, 2020

Varietal Composition:
85.6% Zinfandel
11.9% Sangiovese
2.5% Muscat Canelli



90 / GOLD



Estate Grown • Hand Picked • Family Owned
Since 1955 • Vegan Friendly • Made with
Certified Organic Grapes

www.girasolevineyards.com