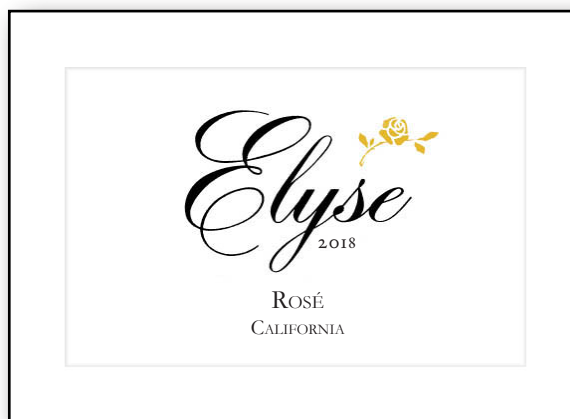


2018 ROSÉ

CALIFORNIA



GRAPE SOURCE: Defremery and Ripken
BLEND: 60% Mourvèdre, 20% Syrah, 20% Grenache
HARVEST BRIX: 22.4° - 24.9°
AGING: Five months in experienced French oak
ALCOHOL: 13.3%
PRODUCTION: 500 cases (12 pack – 750mL) Screw Cap

TASTING NOTES:

Our Rosé is made in the style of the wonderful wines of Tavel and Bandol. Harvested with the same chemistry as a sparkling wine, this rosé picked specifically to be rosé. The juice is allowed to ferment for five months in experienced barrels, sur lie.

This wine is wonderfully colored with a brilliant pink hue and has appealing aromas of nectarine, wild strawberry, rhubarb and spring flowers. On the palate, it shows lively fruit flavors of plum, watermelon, red apple and tart raspberry followed by bright and crisp acidity.



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