

2018 GRENACHE ROSÉ

tasting notes

Our 100% estate-grown Grenache Rosé delivers a sophisticated nose of exotic fruits and delicate rose blossom, leading to intense and vibrant notes of strawberry, melon, grapefruit, and lemon zest. These flavors are balanced with an elegantly structured mouthfeel, and a refreshing stony minerality to finish. This balanced wine is just as at home on the back porch as it is in the dining room!

winemaking

This rosé's elegantly strawberry 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	2,022
pH	3.4
T.A.	6.0
RS	0.2%
Alcohol	13.1%
Bottled	February 2019



UPC 858419001220

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VINEYARD ESTATE