

Carol Shelton

2021

Rendezvous Rosé

Dry Rosé

Mendocino County

ORGANICALLY GROWN GRAPES

A rendezvous with friends is all the more delicious a pleasure over a bottle of luscious chilled dry rosé, hence the name of our “*Rendezvous Rosé*.” Created by bleeding half of the “pink” juice off of red Zinfandel and Carignane grapes after two full days of cold maceration on the skins, it is fermented cold like a white wine to retain every delicious drop of crisp strawberry fruitiness.

Winemaker’s Tasting Notes: Light cranberry color, juicy strawberry-watermelon fruit aromas, nice mineral, nice lift of spring flowers and fresh zest from cara-cara oranges, tangy vanilla crème fraîche on strawberry shortcake! Refreshingly crisp and dry, mouth-watering actually. Great with almost any food, from sushi to salmon to BBQ!

Harvest Dates: September 9-10 and Sept 16, 2021
Average Brix at Harvest: 23.0°Brix

Fermentation Characteristics: Cold maceration for 2 days on skins to winemaker’s discretion, then 50% of juice was drained (“bled off”), cold-settled and cold-fermented.

Cellar Storage/Aging: 100% stainless steel

Alcohol: 13.35%
Residual Sugar: 0.35% (dry)
Total Acidity: 0.63 gm/100ml
pH: 3.33

Varietal: 80% Zinfandel, 20% Carignane

Appellation : 85% Mendocino County,
Organically Grown, CCOF Certified
(15% Sonoma County)

Cases produced: 1960 cases
Bottling Date: January 7, 2022
Release Date: January 15, 2022



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