

Pomelo®

2016 ROSÉ WINE

VARIETAL:

61% Grenache
35% Syrah
4% Chenin Blanc

APPELLATION:

California:
100% Lodi/Clarksburg

ALCOHOL: 12.5%

TA: 0.57g/100ml

PH: 3.38

RS: 0.30g/100ml

Pomelo wines are known for their refreshing and expressive fruit profiles that please every palate and pocket. Sourced from well-known wine growing regions in California, we work closely with growers to hand select grapes that ripen gradually and evenly, producing clean, approachable and balanced flavors.

VINEYARD INFORMATION:

On the Southern end of the Sierra Nevada mountain range, the gentle and warm slopes of Linden Hill develop ripe and abundant fruit flavors ideal for Grenache and Syrah grapes used to blend out Rosé.

WINEMAKING:

Co-harvested, whole cluster pressed and ultimately co-fermented in 100% stainless steel. Our traditional cold, lengthy fermentation (at 55°F) takes 40+ days and accentuates the juicy fruit aromas and flavors. Partial lees aging builds texture.

TASTING NOTES:

Summer strawberry aromas with juicy watermelon and raspberry flavors are balanced by crisp acidity on the finish.

