

2018 FOGGY CANYON ROSE

SONOMA COUNTY, CALIFORNIA



THE WINE:

This dry rose is made from a blend of 50% Red Zinfandel and 50% Petite Sirah, both from vineyards on the western slope of the Mayacamas mountains above Sonoma Valley. The fruit was harvested early with the intention of making a rose, preserving the high acidity and low fruit sugars. The fruit was gently pressed and skin contact with the juice was limited to just a few hours. The style is classic dry rose with low alcohol and high acidity. Winemaker Brian Kobler made just 100 cases of this rare treat.

TASTING NOTES:

Color: light pink with some salmon hues

Aromas: white strawberry and tart citrus with subtle hints of herbs and cranberry

Flavor & Texture: tart fruit and bright acids provide lift while the citrus and berry fruit flavors are clean and refreshing

Food Pairing: grilled fish tacos served with a cilantro cream sauce

-DRINK NOW THROUGH 2021-