

**WINEMAKER**

Lisa Howard, 2019 International Women's Wine Competition: Gold Medal

**COMPOSITION**

Grenache & Petite Sirah

**APPELLATION**

Suisun Valley AVA

**ABV**

12.6%

**CALORIES PER SERVING**

115

**BOTTLE DATE**

2019

**PRODUCTION**

N/A

**SUGGESTED RETAIL PRICE**

\$20



TOLENAS WINERY

**Rosé 2019**

Example...

**TASTING NOTES**

Young strawberry, crushed rocks, watermelon juice. Tangerine, wildflowers, pink lady apple. A fresh and crunchy burst of citrus zest, peach, and cherry spritzer pulses with expressive pure-fruited energy; managing to remain lovably bright and crisp despite notable concentration. Behind the tart and invigorating initial attack notes of frozen gravel and quartz emerge to deliver a wave of glacial minerality that provides a blast of clean stony refreshment. A hint of white gummy bear surfaces to reassert juicy youthful character without offsetting the delicate balance of fruit and earth. Wonderfully forward, colorful, and inviting while remaining dry and rejuvenating on the palate; expressing plenty of simple primary succulence without abandoning structure or nerve. Medium in body with nicely elevated acidity.

**WINEMAKER NOTES**

Our Rosé is best paired with lighter fare, a book and a comfortable chair. Our 2019 Rosé is a palate teasing blend of Grenache and Petite Sirah. To match its deep pink color, our Rosé has a medium body and elevated acidity which makes it easy to enjoy and drink by itself. The 2019 Rosé captures a relaxing warm afternoon in a bottle to be enjoyed year round.

**FLAVOR DATA & SCORING**
**Rating**
**89 pts** 3.9 ★

**Value Score**
*based on wine rating and price*
**84%** (EXCELLENT)

*\*All wines*
**Sweetness**

**Mouthfeel**

**Boldness**

**Astringency**

**Crispness**

**Better star rating**

than 97% of all Rose blend wines

**More recommendable**

than 54% of all Rose wines

**Food Pairings**

Great match with asiago or cheddar, sauteed or fried langoustine or lobster, finish with creme brulee dessert.

**Color Scale**
