

Carol Shelton

2022

Wild Thing 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 Carignane, Zinfandel and Petite Sirah grapes after about two 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 14 and Oct 5 & 13, 2022

Average Brix at Harvest:

22.4°Brix

Fermentation Characteristics:

Cold maceration for 1.5-2 days on skins to winemaker’s discretion, then 40% of juice was drained (“bled off”), cold-settled and cold-fermented.

Cellar Storage/Aging:

100% stainless steel

Alcohol:

13.1%

Residual Sugar:

0.35% (dry)

Total Acidity:

0.63 gm/100ml

pH:

3.36

Varietal:

50% Carignane, 30% Zinfandel, 20% Petite Sirah

Appellation :

88% Mendocino County,
Organically Grown, CCOF Certified
(10% Sonoma County, 2% Contra Costa Co)

Cases produced:

1512 cases

Bottling Date:

January 24, 2023

Release Date:

February 15, 2023



Carol Shelton Wines

3354-B Coffey Lane, Santa Rosa, CA 95403
Phone: (707) 575-3441

www.carolshelton.com
Email: wines@carolshelton.com