



WALNUT CREST

Select
Rosé

Area of Production:

Washington State.

Soil:

Mineral wind blown loess on top of basalt bedrock.

Grape Variety:

Winemaker propriety blend.

Production Technique:

After 24 hours of cold settling, each varietal is fermented separately in stainless steel tanks at cold temperatures to preserve the aromatic intensity. Fermentations are arrested at 30 g/L RS on average. After a short aging the blend is put together in May following the harvest and bottled under screwcap to guarantee freshness. Sterile filtered to guarantee stability.

Characteristics:

Color: Pink.

Bouquet: Watermelon, white flowers, peach.

Taste: Melon with hints of rose petals.

Alcohol Content: 11%.

Total Acidity: 7.2 g/l.

Ideal with lean red meats and poultry, pasta dishes, creamy cheeses and nuts.