

90 POINTS
**BEST
BUY**

WINEENTHUSIAST
MAGAZINE

SMASHBERRY

90 POINTS
THE
tasting panel
MAGAZINE



ROSÉ

VINTAGE: 2020

BLEND: 64% Grenache
32% Syrah
2% Cabernet Sauvignon
2% Viognier

APPELLATION: Paso Robles

ALCOHOL: 12.5%

pH: 3.13

TA: 7.11 g/L

FERMENTATION

Direct to press for co-fermentation of Grenache and Syrah
Slow cool fermentation at 55°F over 10 weeks in stainless steel
The Cabernet Sauvignon was blended into the juice by saignée
Rhone 4600 yeast

AGING

100% Stainless Steel
No malolactic fermentation

AROMATICS

Dominate aromas of watermelon, freshly cut grapefruit
with tart apple. It is rounded out with a hint of chalk
dust.

PALATE

Juicy, excellent balance, and completely dry. Flavors
of mouth-watering watermelon and cherry integrated
with citrus fruits.

FOOD PAIRING

Seafood Paella, Lobster Tail, Chicken or Tofu Caesar
Salad, or just enjoy a glass all by itself.

Nutritional Info. Available Upon Request

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