BEST BUY

SMASHBERRY

ROSÉ



VINTAGE: 2020

BLEND:

Sustainability

in Practice

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

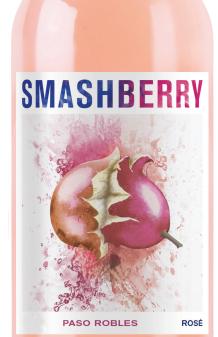
Dominate aromas of watermelon, freshly cut grapefruit with tart apple. It is rounded out with a hint of chalk dust.

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