

SMASHBERRY



Nutritional Info. Available Upon Request

ROSÉ

VINTAGE: 2021

BLEND: 83% Syrah
14% Viognier
3% Chardonnay

APPELLATION: Paso Robles

ALCOHOL: 14.3%

pH: 3.16

TA: 6.65 g/L

FERMENTATION

Slow fermentation of 4 weeks in Stainless steel tank

AGING

Sur Lie aging (aged on lees in tank) for 6 months

AROMATICS

Dominate aromas of ripe red fruits of raspberry and strawberry followed by notes of pineapple and pears.

PALATE

Rich and luxurious from beginning to end filled with notes of bright raspberry, pineapple guava and candied pears.

FOOD PAIRING

Pan seared Salmon, grilled fish, goat cheeses or just enjoy a glass all by itself.