

SMASHBERRY



ROSÉ

VINTAGE: 2023

BLEND: 89% Grenache
10% Muscat
1% Syrah

APPELLATION: California

ALCOHOL: 14.5%

pH: 3.07

TA: 8.1 g/L

FERMENTATION

Whole cluster pressed and fermented at 50 degrees.

AGING

Tank aged for 3 months post fermentation.

AROMATICS

Delicate floral notes mingling with vibrant cherry and strawberry, finishing with a tropical hint reminiscent of a pina colada.

PALATE

A symphony of fruity flavors, featuring ripe strawberries and cherries, balanced by a crisp, clean finish.

FOOD PAIRING

Thai green curry, Tandoori chicken, or just enjoy a glass all by itself.

Nutritional Info. Available Upon Request

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