



Palate Notes: Pale Blush in color, this dry Rosé is refreshingly clean with notes of strawberry, watermelon, mango, and hints of white jasmine. This wine has beautiful structure with firm, yet velvety, tannins and a crisp, lingering finish.

Serving Suggestions: During winter pair this Rosé with Stews and Braised Meats, such as Oxtail, Osso Bucco, Veal Cheeks & Shortribs. For summer this is a “stand alone wine” or pair with Salads, seafood, chilled soups, and even barbequed ribs.

Optimal Temperature: 38°–42° F

2017 Curran Grenache Gris (Dry Rosé) Santa Barbara County

WINEMAKING NOTES

Fermented and aged entirely in Stainless Steel; this wine did not undergo Malo-Lactic (secondary) fermentation; allowing this Grenache Gris, dry Rosé, to retain its bright fruity aromatics and crisp acidity.

VARIETAL: 100% Grenache Gris

APPELLATION: Santa Barbara County

BARREL AGING: Stainless Steel

ALCOHOL: 14.0%

TA: 7.5 g/L

PH: 3.16