

WATERGIRL ROSÉ RUSSIAN RIVER VALLEY TWENTY 23

WINE STORY

There is a special place in my memory reserved for dry Rosé wines, a place filled with sunsets on the sand dunes overlooking the surf rolling in at Hossegor (Western France). A place where chilly breezes bring in salty air mixed with whiffs of lavender and fresh-picked berries. A place radiating with a carefree love of life and the little pleasures it brings us when we take a pause. Some folk think Rosé is not a "serious" wine, oh well... more for us to celebrate life with!

WINEMAKING

Grenache from our estate is the backbone of this wine, with a touch of help from Syrah and Carignan. The wine was fermented in a combination of stainless steel tanks and neutral (old) French oak barrels and finished bone-dry. I aim to layer slight earthy notes over the strawberry, raspberry, pear and melon fruit characters and make this a layered wine while keeping it light and preserving the mineral notes.

ENJOYMENT

This is a dry Rosé so it pairs really well with a wide range of foods. Salads with a bit of spice and some citrus wedges are a favorite, progressing to Thai inspired cuisine, Sushi, a Charcuterie board and so many other culinary creations... Most of all, this wine is approachable and lively, just like the company we love to keep.

DETAILS

Varietals: 68% Grenache, 25 % Syrah
5% Carignan 2 % Pinot Noir

AVA: Russian River Valley

pH: 3.30

TA: 7.4 g/L

Alcohol: 13.2%

