

This rosé was made as a proprietary blend of Carignane, Zinfandel, Cabernet Sauvignon and Merlot and showcases excellent balance. It is a "dry style" rosé, very similar to ones you would find in Provence. The wine is tank fermented at a very low temperature. A cool slow fermentation allows a more fruity esters to stay in the wine. A little amount of barrel aging gives the wine some spice as well as structure and creates a beautifully long finish.

The nose jumps right out of the glass with beautiful strawberry and hints of ripe cantaloupe. Slight notes of toasted barrel, watermelon, and cotton candy round out the aroma. The backbone of acidity makes this wine refreshing, with pomegranate and cranberry flavors, which carry through the long finish.

## VINTAGE NOTES

The 2013 vintage was a marvelous one. The elements all aligned to create a nearly perfect environment in Napa and Northern California. The wines of 2013 are packed with concentrated fruit flavors while being balanced and layered in complexity.

## Additional Information

**Appellation:** California

Alcohol: 14.9%

Case Production: 505

TRINITAS

## FOOD PAIRING

Asparagus, crispy prosciutto, and brie grilled cheese





SUN + SOIL + HUMANITY