



PELLEGRINI

WINE COMPANY

2016 NORTH COAST ROSÉ

WINEMAKING NOTES

This Pellegrini North Coast Rosé was made primarily by whole cluster press method to produce a pink wine with optimum delicacy. Fermentation was completed in a stainless steel tank at low temperature and malolactic fermentation was suppressed to retain freshness and preserve aromatics.

TASTING NOTES

The jewel-toned Pellegrini Rosé radiates its vibrant pink hue along with engaging aromas of cherry and hibiscus flower. This succulent rosé delivers with each sip a mouthful of abundant fruit, loaded with sweet strawberries, juicy watermelon, tangy mandarin orange and ripe nectarine. An ebullient rosé with mouthwatering acidity and a plush finish, this Pellegrini Rosé is a multi-faceted wine to add liveliness to any meal, every season.

AVA: North Coast
VARIETAL: 100% Cariganne
ALCOHOL: 13.6%
TA: 6.30 g/L
pH: 3.30

HARVESTED: September 12, 2016
BOTTLED: April 8, 2017
AGING: 100% Stainless Steel

