

Carol Shelton

2023

Wild Thing Rendezvous Rosé Dry Rosé Mendocino County ORGANICALLY GROWN GRAPES

A rendezvous with friends is all the more delicious a pleasure over a bottle of luscious chilled dry rosé, hence the name of our “*Rendezvous Rosé*.” Created by a “delayed saignée,” or bleeding off of half of the “pink” juice of red Carignane, Zinfandel and Petite Sirah grapes after about two days of cold maceration on the skins, it is fermented cold like a white wine to retain every delicious drop of crisp strawberry fruitiness.

Winemaker’s Tasting Notes:

Light cranberry color, juicy strawberry-watermelon fruit aromas, nice mineral, nice lift of spring flowers and fresh zest from cara-cara oranges, tangy vanilla crème fraîche on strawberry shortcake! Refreshingly crisp and dry, mouth-watering actually. Great with almost any food, from sushi to salmon to BBQ!

Harvest Dates:

October 4, 2023

Average Brix at Harvest:

21.6°Brix

Fermentation Characteristics:

Cold maceration for 2 days on skins to winemaker’s discretion, then 40% of juice was drained (“bled off”), cold-settled and cold-fermented.

Cellar Storage/Aging:

100% stainless steel

Alcohol:

12.9%

Residual Sugar:

0.3% (dry)

Total Acidity:

0.58 gm/100ml

pH:

3.46

Varietal:

94% Carignane, 3% Zinfandel, 3% Petite Sirah

Appellation :

93% Mendocino County,
Organically Grown, CCOF Certified
(5% Sonoma County, 2% Central Coast)

Cases produced:

555 cases

Bottling Date:

February 1, 2024

Release Date:

February 15, 2024



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