

PARMESON

2018 Rosé | Sonoma County



Tech Notes

Production: 98 cases

MSRP: \$25

Alcohol: 13.5%

pH: 3.36

TA: 6.25

Residual Sugar: 2.52 g/L

Composition: 55% Zinfandel,
40% Pinot Noir, 5% Malbec

Aging: 5 months in Stainless Steel

Bottling Date: 2/26/2019

Vintner's Notes

“This year I extracted (saignée) juice from three different varieties of grapes Pinot Noir, Zinfandel and Malbec. As you can tell from the resulting color, there was very limited skin contact and extraction of phenolics. Fermented cool and aged in stainless steel to preserve the beautiful fresh fruit flavors and aromas.”

- Tom Parmeson

Tasting Notes

Delicate aromas of fresh lemons and crisp apple along with its pale salmon hue make this wine a summer sweetheart. Made in a classic Provençal-style, this dry rosé is delightfully refreshing on the palate with hints of fresh strawberry and watermelon. A summer essential for your cooler.

Pairing Suggestions

Ideal with light fare including grilled fish, smoked salmon blinis, Salade Niçoise, spicy sushi, freshly shucked oysters and steamed mussels with herbs, garlic and tomatoes.