





SALUTE ROSÉ

Livermore Valley 2022

Blend: 100% Sangiovese.

Tasting Notes:

Flavors and Aromas: Plump summer strawberries and whipped cream join floral notes of peony in the crisp aroma. Juicy and vibrant flavors of lychee and prolific woodland strawberries emerge on the palate.

Body and Structure: This vintage is perfect for easy drinking, with refreshing acidity and a clean finish. Enjoy as the flavors and aromas unfold with a little time in the glass.

Pairings: Enjoy on its own or with lightly sauced barbecue dishes, mild Thai curries, or watermelon feta salad.

Details:

The Sangiovese grapes for this rosé were pressed gently after processing to produce our lovely signature pink hue. We are proud to craft this popular rosé from Sangiovese, a classic Italian varietal—the best of the old world, elevated right here! This classy rosé wine was vinified in a 75-25 combination of stainless steel and neutral oak for 4 months to maintain and stabilize flavor and aroma. Enjoy!

Alc. by Vol. 13.7%

