

Covenant

2020 RED C ROSÉ

Rosé is the world's most versatile wine. It goes with everything from fish, to fowl, to steaks... and most dishes in between! Our RED C Rosé is no exception to the rule.

ABOUT THE WINE:

Covenant RED C Rosé is fermented in neutral oak barrels, which adds texture on the palate without any overt oak flavors. It is made in two different manners. Half the grapes are Grenache, picked early to conserve acidity. These grapes are whole-cluster pressed, with the pale pink juice being transferred to barrels for fermentation using natural, indigenous yeast. The other half of the juice—mostly Pinot Noir and Syrah—is “bled” from the red varietal tanks within hours of crushing, then sent to barrels for fermentation as well. This saigné method is a time-honored method for making rosé, practiced in wine regions the world over. After fermentation is complete, all rosé lots are blended to produce a finished wine.

TASTING NOTES:

Rosé should be crisp and light textured. And the RED C Rosé certainly fits the bill. It is redolent of citrus and peach blossoms on the nose; while on the palate it evokes raspberry and citrus, finishing fresh and light at the end.

VARIETAL:

Grenache, Pinot Noir, Syrah

APPELLATION:

California (Sonoma, Napa, Lodi)

PRODUCTION NOTES:

Native Yeast Fermentation

AGEING:

6 months 100% neutral French oak

CASES PRODUCED:

420

SUGGESTED RETAIL:

\$35



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ROSE