

Gold County Blush

Designation	Californian Rose
Vintage	2004
Grape Variety	Grenache, Carignan, Ruby Cabernet
Origin	California's central valley with a hot and dry climate
Soil	Vary across area including sandy soils, clay and limestone soils and stony soils
Vinification	The harvest is both manual and mechanical followed by a cold maceration (6-8°C) for a day. Slow pressing with a pneumatic press follows. Alcoholic fermentation takes place at a very low temperature (15-17°C). The wine is then strained and kept in a stainless steel vat at low temperature under inert gas.
Characteristics	
Colour	Pale Pink
Nose	Highly aromatic, fruity smell with noticeable red berries
Palate	Totally rounded, easy to drink and slightly sweet on the palate
Recommendation	On its own as an aperitif, also with barbeques, grilled meats and light summery dishes
Serving Temperature	6-8°C
Presentation	
Cellar Potential	1-2 years
Acidity G/L	5.5
Residual Sugar	

