

RAYWOOD

2021 ROSÉ



APPELLATION: Central Coast, California

ABV: 11.5%

TA: 0.44 g/100ml

pH: 3.5

RS: 0%

OAK: N/A

OAK AGE: N/A

AROMA: Bright fruit, floral and peach notes

PALATE: Crisp peaches, watermelon and strawberries. Clean finish

PAIRINGS: White meat, pan seared tuna, roasted beet salad. Rosé is very food friendly, explore with your favorite dish

SIZES AVAILABLE: 750ml & 20L keg

HARVEST NOTES: Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it for our Estate wines and as always 100% organic certified. Look for bright fruit in the white wines and soft tannins in the red wines.

The Central Coast of California is a wonderful place to grow the varieties that go into this Rosé: Charbono, Barbera and Pinot Grigio... The cold picked grapes went straight to press and were pressed lightly as to not extract heavy tannin or color. The juice goes through a long cold ferment as to preserve the aromatics, then stored in stainless steel tanks for up to 6 months before bottling.

Raywood wines are hand-crafted from select vineyards from the Central Coast of California. The wines take advantage of the wonderful climate of warm invigorating days and cool nights. Raywood wines are produced by Castoro Cellars in Paso Robles, California.

Go pink and your friends will blush with envy. Serve cold.



TRUE TO THE VARIETY, RAYWOOD DELIVERS!