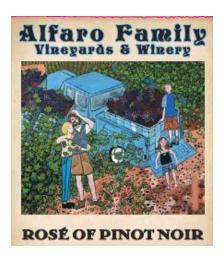
2018 Alfaro Family Vineyards Estate Rosé of Pinot Noir



Salmon pink in color, dry in style, with the essence of fresh raspberries, strawberries and watermelon on the palate. This rose' is a medium bodied wine that is wonderful by itself as an aperitif and pairs well with poultry, fish and most meats. Best served chilled.

Half the grapes were whole-cluster pressed and barrel fermented in neutral oak. The other half were de-stemmed and pressed off into stainless steel tanks after 20 hours on their skins. This juice was cold-fermented in stainless steel for three weeks. After fermentation, all the wine was aged for 3.5 months in neutral oak.

13.5% alcohol725 cases produced

Release date: January 2019 Suggested retail price: \$18.50