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**CURRAN**

## GRENACHE GRIS (DRY ROSÉ)

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**PALATE NOTES** Pale Blush in color, this dry Rosé is refreshingly clean with notes of strawberry, watermelon, mango, and hints of white jasmine. This wine has beautiful structure with firm, yet velvety, tannins and a crisp, lingering finish.

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### **SERVING SUGGESTIONS**

During winter pair this Rosé with Stews and Braised Meats, such as Oxtail, Osso Bucco, Veal Cheeks & Shortribs. For summer this is a “stand alone wine” or pair with Salads, Seafood, Chilled Soups, and even Barbequed Ribs.

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**OPTIMAL TEMPERATURE** 38-42° F

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### **WINEMAKING NOTES**

Hand-sorted fruit was whole cluster pressed. The juice then settled for 2 days at 30°F before it was racked cleanly and inoculated for primary fermentation. It was maintained at 60°-62°F in Stainless Steel tanks until the fermentation was complete; this wine was not allowed to undergo Malolactic fermentation.

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### **VARIETAL**

100% Grenache Gris

### **APPELLATION**

100% Santa Barbara County

### **BARREL AGING**

100% Stainless Steel fermented and aged

### **ALC**

13.1%

### **TA**

7.50 g/L

### **pH**

3.16

### **BOTTLING DATE**

February 27th, 2018

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