



## 2017 ROSATO, LOS OLIVOS DISTRICT

### THE CRAFT

AVA : Los Olivos District  
 FERMENTATION : 100% Native Yeast  
 AGING : 8 months  
 BARREL : 100% Neutral French Oak  
 BOTTLED : April 2018  
 ALCOHOL : 12.5%  
 PRODUCTION : 200 cases

### THE BLEND

50% Dolcetto for its lush fruit character and 50% Barbera for its great color and acidity.

Both varietals are harvested earlier in the season to ensure the finished wine is bright, crisp and lower in alcohol. Brought into the winery before sunrise, the grapes were left to soak on their skins for 12 hours before being pressed into neutral French oak barrels for the next 8 months before being bottled in the Spring.

### TASTING NOTES

A swirl brings forth aromas of white cherry, strawberry with crisp aromatic hints of rose water and basil. A taste sensation occurs at the first sip, with a refreshing and lively acidity of pink grapefruit. The citrus notes are reinforced followed by the piquant acidity of white cherry. The 2017 Rosato leaves lingering notes of wild strawberries and a hint of basil on the refreshing, clean and graceful finish.

### FOOD PAIRINGS

The 2017 Rosato is an excellent pairing with our Salmon Salad with Raspberry vinaigrette as well as other seafood dishes like cioppino and paella.

### DRINKING WINDOW

Rosatos are made to be enjoyed young when they are released just in time for summer. However, the 2017 Palmina Rosato has both the structure and acidity to age well for an additional 3-5 years.

