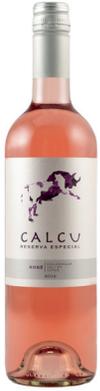




The 2017 Rosés are here!



CALCU

Colchagua Valley • Chile

Calcu Rosé is a bright blend of 90% Malbec and 10% Petit Verdot. Malbec lends elegant floral aromas while the Petit Verdot imparts body and color to the Rosé and together they offer fresh fruit aromas while maintaining crisp acidity. In the glass the Rosé is a brilliant rich pink color with hints of wild berries. It will pair well with most foods, especially goat cheese, seafood, grilled chicken and delicate Asian dishes.

Alc 12.0% | TA 4.69 g/L | pH 3.22



Apaltagua

Maule Valley • Chile

Apaltagua Rosé fruit comes from the Huaquen Estate in Maule Valley. Apaltagua's farming practices help produce a unique Rosé that is light pink in color, fresh on the nose and crisp on the palate. This wine blooms with aromas of rose petal, smoky balsamic, and spice followed by a long and vibrant finish. 85% Carmenere and 15% Syrah.

Alc 13.5% | TA 4.53 g/L | pH 3.12



FUNCKENHAUSEN

South Mendoza • Argentina

Funckenhausen Rosé come in an attractive 1.0 liter bottle and is produced from gently pressed fruit that has limited skin contact. It is immediately sent to steel tanks for fermentation of about twelve days (no oak) resulting in a wine that is a light salmon color with pleasant aromas of red berries and white flower. The wine is versatile, crisp and complex with a lingering finish. 75% Malbec, 20% Cabernet Sauvignon and 5% Cabernet Franc.

Alc 13.0% | TA 6.5 g/L | pH 3.40

