

FOLKTALE

WINERY & VINEYARDS



2018 FOLKTALE ESTATE ROSÉ

TASTING NOTES

Bright and lively, this Rosé of Sangiovese opens with notes of pomelo, grapefruit, juicy honeydew melon and brioche toast. This vintage features a beautiful minerality with earthy notes of flint and gunpowder. Combined with the softness from barrel fermentation, these flavors create a floral, zippy rosé that will pair perfectly with scallops, white fish, and summer ceviche.

SOURCING

COMPOSITION	100% Sangiovese
APPELLATION	Monterey County
VINEYARD	Folktale Estate Vineyard
HARVEST DATE	October 25, 2018

WINEMAKING

FERMENTATION	Neutral French Oak, 16 Days
COOPERAGE	Neutral French Oak, 3 Months
YEAST	Rhone 4600
PRODUCTION	299 Cases

BOTTLING CHEMISTRY

ALCOHOL	12.7%
pH	3.14
TA	12.64 g/L