



Russian River Vineyards

2023 Rosé of Charbono Guido Venturi Vineyard



Description

This Rosé of Charbono is a showstopper with fresh strawberries and watermelon on the palate. It has aromatics of fresh fruit, bright cherries, and beautiful notes of freshly cut flowers. Soft and delicate, yet bursting with fruit, it boasts a zesty acidity that perfectly balances everything out.

Appellation

Mendocino County

Unique qualities of vineyard/location

Planted in the 1940s only 40 acres left in all of the USA.

Farming technique & maintenance

Head trained also know as California spral

Fermentation details

Long slow fermentation. To reduce the brix or sweetness, our winemaker does .5 - 1 brix a day. This gives the rosé more of a floral and tropical feel.

Harvest Date:	10/28/23
Cold soak:	NA
Oak program:	NA-Stainless Steel
Aging process:	5 Months in Stainless Steel
Secondary fermentation:	NA
Bottling date:	3/22/24
Case production:	143