



GOOSENECK VINEYARDS®



Composition: 60% Cinsault,
25% Grenache & 15% Syrah
Appellation: Pays d'Oc, France
Alcohol: 13.5% vol.
g/l 1.09, pH 3.36
Production: 726 cases

Rosé

Taste

Gooseneck Vineyards' Rosé displays the most elegant sandy pink color. The nose is of delicate strawberries, raspberries and violets, as the mouth-feel rushes in with flavors of delicate summer berries. Finishes with clean acidity and hints of aromatic herbs.

Story

This wine is produced from vineyards situated around the medieval city of Carcassonne. The sloping vineyards are planted mainly on clay/limestone soils. The climate is Mediterranean with some influences from the Atlantic. A blend of Cinsault, Grenache and Syrah all harvested in the early hours of the night. We choose the younger vineyards for the rose in order to obtain juice with lots of fruit and good acidity. Each lot of grapes is kept separate as the cuvee method is employed during blending. This method preserves the lively and aromatic fruit character and crisp acidity while delivering a well balance rosé, full of character and life. Fermented at 17 degrees Celsius, matured in stainless for 5 months and bottled to capture the fresh youthful fruit in the bottle.

Complements

This perfectly balanced rosé is an ideal marriage with appetizers, delicate pasta courses, baked or roasted fish, steamers and raw shellfish: littlenecks, oysters, and shrimp. More so, it is recommended for those moments shared on a picnic blanket, patio, or a beach chair.