

DEL RIO ROSE JOLEE

Semi-Sparkling Early Muscat



VINEYARD

Muscat does exceptionally well in our vineyards, producing large juicy clusters bursting with flavor. Our warm Rogue Valley climate brings out the lovely floral notes and natural spice character of the Muscat grape. Riesling does equally well providing a delicate nuance to the wine. Our Cabernet Franc adds color and a bit of structure.

WINEMAKING

Our Muscat and Riesling are co-fermented with Cabernet Franc in stainless steel to add a flair of color and capture the full depth of flavor. The slight effervescence is a result of naturally trapped CO2 that occurs during the fermentation process.

Bottled January 2016

5000 CASES PRODUCED

TASTING NOTES

This colorful wine, both in appearance and flavor, is pleasing to wine drinkers and non wine drinkers alike. Soft aromas of white flowers and mango are enhanced on the palate with flavors of grapefruit and strawberry. Low in alcohol, the wine's crisp acidity off-sets the residual sweetness for a balanced easy drinking wine. Finished with a slight spritz, this refreshing and fun wine coaxes a smile with each sip.

FOOD PAIRING

Rose Jolee is a wonderful brunch wine, paired with fresh fruit, salads and savory egg dishes. For a little sweet heat, pair with Thai or other spicy fare.

STATISTICS

pH - 3.1
TA - 7.1g/L
Alcohol - 9%
Residual Sugar - 6.5%



UPC 858419001046

Del Rio Vineyards | 52 North River Road | Gold Hill, Oregon 97525 | Tel: 541.855.2062 | Fax: 1.888.740.9864

www.delriovineyards.com