



Annabella 2018 Rosé

Technical Analysis:

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|-------------|-----------------------------------|
| Varietal | Mourvèdre (59%) Grenache (41%) |
| Appellation | Santa Barbara |
| Alcohol | 13% |
| Aging | Stainless Steel |

Tasting Notes:

The 2018 Annabella Rosé is a gorgeous hue of the palest salmon pink in the glass. The aromas are enticing and exuberant, with bright strawberry, peach, and honeydew melon evolving in waves. In the mouth, the wine sings with flavors of guava, white pear, and a hint of tangerine, balanced by a fresh and juicy acidity. Pair this expressive rosé with poached salmon atop an arugula salad with slices of white peach and fresh chèvre.

This rosé was made in the Vin Gris style - ripe Mourvèdre and Grenache grapes were picked and pressed whole cluster, as one would begin vinification for a white wine. The very short amount of time the juice is exposed to the red grape skins in the press imparts only the most delicate of color to the resulting juice. Vin Gris-style rosés are prized for their freshness and delicacy in flavors and aromas, as compared to rosés made from saignée, or the removal of juice from a tank of crushed red grapes.

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