

# Rosetta

2022  
**ROSETTA**  
SUISUN VALLEY AVA



## OUR PROCESS

This blush wine is made from the red grape Valdiguie. Valdiguie is a Rhone varietal, more commonly known as Napa Gamay, Gamay Beaujolais, or Gamay. This wine gets its sweetness from the fermentation process. Fermentation is stopped at the desired residual sugar level, and the sweetness comes from the leftover unfermented grape sugars.

The Rosetta brand is a tribute to great-grandmother Rosetta Rubiano Carlevaro. Nonna Setta, as she was known to the boys, was born in a small Italian village in 1890. You can read more of her story on the back label.

## TASTING NOTES

Our 2022 Rosetta is sourced from one of our newer Suisun Valley vineyards just to the North of us. The wine is derived from the grape called “Valdiguie,” also known as “Gamay Beaujolais.” During fermentation, we allow a portion of the residual sugar from the grapes to remain in the juice. This process leaves a discernible sweetness on the palate and a creamy texture while tasting. The wine immediately starts off with an aroma of green apple and ripe strawberry. After a swirl and a sip, you will notice an enjoyable effervescence on the tongue. Effervescence is a natural byproduct that can sometimes happen during fermentation. Flavors of cherry, cotton candy, whipped cream, and strawberry dominate the palate. This is an easy-drinking Rosé, perfect for a backyard barbecue or a day at the beach, and will pair well with cheese such as brie or Feta and seafood...especially salmon and fried calamari!

## BRAND

*Rosetta*

## VARIETAL BLEND

*100% Napa Gamay (Valdiguie)*

## TECHNICAL DATA

**Alcohol:** 11.0%

**pH:** 3.31 **TA:** 0.56g/100mL

**RS:** 6.60%

**Bottling Date:** 4/13/2023

**Cases Produced:** 390

**Release Date:** 4/23/2023

## VINEYARD SOURCE

*Home Ranch Vineyard*