



2013 VERMENTINO

Vermentino is best known as the ocean-loving white wine of Sardinia and Tuscany. For our first venture with this grape we fermented it on the skins for 8 days in the style of a red wine.

It was aged in stainless steel for 10 months with regular battonage early on. On the nose it has ripe pear, with lemon oil and white pepper. On the palate it has medium tannin, soft acidity and evokes saline ocean breezes, citrus and hay. Food pairing options are flexible but we recommend drinking it with grilled white fish, roasted chicken, mussels, chanterelle mushrooms and pork tenderloin.

This bottling is dedicated to our recently departed winery cat.

She protected almost two decades of wine and grapevines tirelessly. In her honor we recreated a classic Southern Italian-style label, and she is represented by the griffin image from Herculaneum. Griffins are part bird and lion, considered to be the greatest of beasts and protectors of treasure and priceless possessions.

The 2013 vintage is considered one of the more perfect vintages a winemaker might ever hope to see. Just enough rain fell over the winter, the Spring saw little frost, fruit set was strong and the steady ripening warmth in Lake County was perfect and consistent. Even harvest took place under ideal moderate conditions. After a cold and wet 2010 and 2011, 2012 and 2013 were gifts.



\$20 Retail

100% Vermentino
Lake County, Ca.

44 cases made

13.5% ABV

Fermented and aged in
stainless steel with
regular battonage

Bottled 8-29-2014

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