

SHELBURNE VINEYARD

2021 Whimsey Meadow Rosé

Varieties

69% Marquette Rosé
20% Petite Pearl Rosé
11% Louise (White Blend)

Alcohol

14.5% ABV

Tasting Chart

BODY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
SWEETNESS	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
ACIDITY	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
OAK	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
AGEABILITY	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Tasting Notes

Grapes for this wine were crushed and immediately went to press, then into stainless steel tanks. The deeply colored juice of our grapes lends this dry rosé its beautiful shade of raspberry pink.

A balanced blend of the Marquette and Petite Pearl grapes grown in our Vermont vineyards, Whimsey Meadow Rosé offers up complex aromas of fresh strawberries, tart cherry, and candied watermelon. The juicy palate is kept clean and concise by the addition of some of our Louise Swenson (a dry white wine), with its mouthwatering acidity. Light sweetness on the mid-palate is followed by a refreshingly crisp, bright finish.

Whimsey Meadow Rosé pairs with sweet and spicy BBQ, soft cheeses such as Brie, and summer salads topped with berries.

Details

Case Prod.:	248
Release Date:	4/2022
Residual Sugar:	0g/liter
pH:	3.6
Free SO ² :	46 ppm
Filtering:	1μ /Sterile

