

# Betelgeuse\*

2021 Rosé

## Technical

76% Pinot Noir, 17% Viognier, 7% Cabernet Sauvignon  
Three hours skin contact, stainless steel fermentation

## Alc. by vol.

11.5%

## Appellation

Cosumnes River

## Production

900 cases, 12 x 750ml format

## Eye

Translucent rose gold with a glimmer of polished copper.

## Nose

Summer melon, Asian pear, chamomile tea, cream, and lychee followed by honeysuckle, Heritage rose, traces of baking spices, and subtle sea breeze.

## Palate

Juicy and silky yet dry on the palate with savory umami flavors and vibrant acidity.

## Pairing Inspiration

This delicate wine is a delightful accompaniment to any brunch fare or lightly seasoned cuisine.

## Shelf Life

Drink now through 2025.