

# Betelgeuse\*

**2022 Rosé**

**Technical**

80% Pinot Noir, 10% Viognier, 10% Muscat Canelli

**Alc. by vol.**

12.5%

**Appellation**

Cosumnes River

**Production**

900 cases, 12 x 750ml format

**Eye**

Salmon with a pink rose hue.

**Nose**

Delicate kumquat, watermelon rind, honeydew melon, star jasmine, wild strawberry, with hints of spun sugar and tea rose.

**Palate**

Lithe and ethereal on the palate with a silky mouthfeel, vibrant minerality, and gentle, round tannins.

**Pairing Inspiration**

Sunday brunch, Dianne Salad (Green Street Restaurant, Pasadena), fried fish sandwich with caviar and crème fraîche.

**Shelf Life**

Drink now through 2025.

\*The sky's the limit | [brownestate.com](http://brownestate.com)