

JNSQ

**Varietal Composition:**

100% Grenache

Appellation:

California

Bottling Data:

pH: 3.42

Total Acidity: 0.75g/100mL

Alcohol: 12.5% by volume

ROSÉ CRU

The Experience

The finest Rosés delight, refresh and entertain, offering nothing less than complete joy in a glass whether you are drinking it on its own, or with food. The JNSQ Rosé Cru gives all this and more. It's a fine wine sourced from carefully selected blocks in some of the finest regions in California by one of the best winemaking teams in the region. The fruit from each vineyard block is made separately to bring out the absolute best qualities that each site has to offer. Grenache, Pinot Gris, Syrah, and Viognier from these blocks are then combined to display a delicate complexity and balance to give something special, *a je ne sais quoi* that is difficult to describe, but immediately recognizable on the first sip. The care and quality that go into crafting this special wine make it the easy choice for all year drinking, whether you are a red or white wine lover.

The Taste

JNSQ Rosé Cru is summer in a glass, no matter what the calendar says. Not too sweet and never bitter, it's clean and aromatic with a touch of tropical fruit and hints of white peach. The dynamic flavors are accented with red fruit, apple, savory herbal and white floral notes that make it crisp and elegant. JNSQ Rosé Cru is perfect for sipping by the pool, serving at a barbecue, or toasting over a candlelit dinner.

The Pairing

The graceful texture and clean finish make this wine delightful all on its own, but it plays well with a range of foods. The fruit flavors complement light bites such as an arugula and goat cheese salad, or fresh bruschetta while the balanced texture holds its own with savory dishes including grilled salmon, watermelon salad, or a truffle burger.

The Details

Appearance: Bright, pale salmon color medium viscosity with slow forming clear tears.

Aroma: Aromatic with complex red fruit including strawberry, cherry and a little cranberry, yellow and tart red apple, purple and white flowers, and slight herbal notes.

Palate: Moderate bodied with apple, subtle red cherry and strawberry fruit with chamomile on the entry. The mid-palate is fresh with sustained apple, red fruit and herbal flavors and barely noticeable tannins that add textural complexity and a touch of savory flavor. The finish shows continued fruit and herbal character with subtle floral notes of lilac and citrus flower.