

LAPIS LUNA

ROSÉ WINE

2021

Vintage: 2021 (first release)

Style: dry, high minerally & delicate

Varietals:

74% Grenache,
10% Cinsault,
8% Clairette Blanche,
7% Mourvèdre (Mataro),
1% Grenache Blanc

AVA:

Central Coast, California

Vineyards:

82% Windfall Vineyard,
10% Camp 4 Vineyard,
8% Beeswax Vineyard

Winemaking: Grapes were harvested with the intention to produce a Rosé with natural acidity and freshness. Gentle pressing with minimal skin contact and cool fermentation to preserve varietal aromas.

Winemaker: Nicole Walsh

ALC: 13.5%

Serving Temperature:

Cold, 46-57 °F, 7-14 °C

Pairing Suggestions:

Pairs well with grilled fish, chicken, salads as well as a variety of cheeses including fresh goat cheese, feta, and ricotta.

Contact: Orders@LapisLunaWines.com

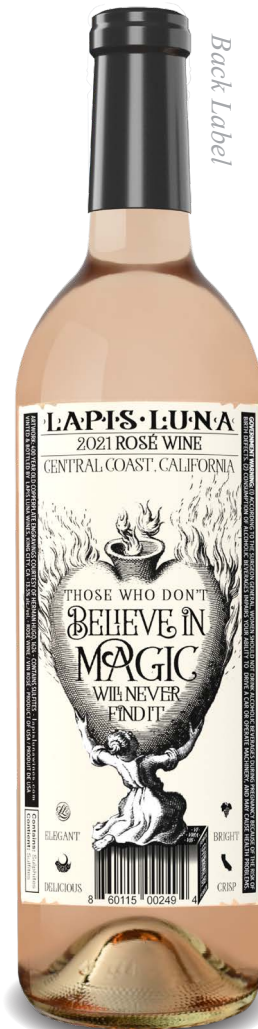


UPC



Since 1999, **LAPIS LUNA** ("Rare Blue Moon") has been making world-class wines from some of the finest and lesser known California vineyards.

Label Artwork originated with 400 year old copperplate engravings from the early 1600's published by the poet Herman Hugo. Meneer Hugo was born in Brussels, Belgium. In 1624 he published the popular book "Pia Desideria" (Loving Desires) containing engravings and emblems of love. Each Lapis Luna label shows a faceless hero reaching for the moon.



Tasting Notes + Shelf Talker

LAPIS LUNA

ROSÉ WINE



Aromas of fresh **strawberries**, **raspberries**, and **watermelon**. The palate is **clean** and **crisp**, with flavors of **ripe berries** and a touch of **minerality**. The finish is refreshing & lingering.

NEW DRY ROSÉ RELEASE

V. 2021
Central Coast, CA

VARIETALS:

74% Grenache,
10% Cinsault,
8% Clairette Blanche,
7% Mourvèdre,
1% Grenache Blanc

