



2024 ROSÉ

Grown at Villa Regale. This Rosé is made in the Provence method.
Composed of Grenache and
Mourvèdre. The grapes were
harvested early to preserve acidity.
Pigeaged (foot-stomped) and
soaked on skins for 18 hours.
Whole cluster pressed lightly.
Stainless steel fermented.

Medium salmon in color. On the nose, this wine has notes of strawberry creamsicle, orange, and hints of rose petal. The palate is dominated by flavors of fresh strawberries and citrus such as Meyer lemon with a creamy finish.

VINEYARD: VILLA REGALE SOILS: AUBURN SILT LOAM CELLAR AGING: STAINLESS STEEL

FERMENTED AND AGED

ALC. %: 13.7 BRIX: 22.5

HARVEST DATE: 9/20/24 BOTTLE DATE: 01/17/25 CASES PRODUCED: 195 RETAIL PRICE: \$30

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