

## Barrel Oak Winery & Brewery

### *Rosé*



**Vinification:** This rosé is crafted with intention. The Chambourcin grapes are gently pressed after harvest, with no skin contact, allowing us to achieve a beautiful color while avoiding the extraction of phenolics, tannins, or bitterness from the skins and seeds. After pressing, the Chambourcin and Seyval Blanc juices are cold-settled for a week before being blended and fermented at low temperatures to preserve delicate, hard-to-capture aromas. To maintain its natural brightness, the wine is kept from undergoing malolactic fermentation, preserving the crisp malic acidity that gives this rosé its vibrant and refreshing character.

**Grape varieties :** 65% Chambourcin, 35% Seyval Blanc

**Alcohol :** 12%

**Tasting notes :**

This rosé opens with delicate aromas of rose petal, grapefruit, and lime, layered with a hint of wet stone. Dry and crisp, it offers round acidity and subtle notes of peach that linger on a clean, refreshing finish.

