

## Withers Winery

### *El Dorado Rosé*

The grapes were hand harvested in the cool of the Sierra Foothills evenings and brought to our processing facility for direct press skin contact only, then placed in neutral 7-15 year old French barrels (Leroi, Francois Frères, and Tonnellerie Remond). The wine was barrel fermented with ambient yeasts at very cool temperatures. M/L fermentation was suspended at approximately 30% in all varietals. There was minimal use of sulfur and cold filter sterilization prior to bottling.

**Grape varieties** 53% Grenache, 43% Mourvèdre, 4% Counoise

**Altitude** 940m ASL

**Soil** Granite/volcanic caldera

**Alcohol** 13.1%

#### Tasting notes

The Rosé, an home to Bandol, is absolutely gorgeous, featuring aromas and flavors of peach skin and pit, dark nectarine and stone fruits, watermelon rind, grapefruit, nectarine and peach flavors. The wine has firm brisk acidity to match the lovely fruit and delicate aromas and a long finish on the palate. The medium bodied frame is layered, textured, balanced and elegant, and the wine will drink well on release or age for at least 5-7 years and likely longer. It is a perfect accompaniment to a wide variety of seafood, pasta and fowl and best served at or slightly above cellar temperature.



**Banville**  
Wine Merchants



Organic

[www.banvillewine.com](http://www.banvillewine.com)

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