

HOUSE OF BROWN

California

2021 Rosé

Technical

Composition: • 75% Zinfandel
• 20% Muscat Canelli
• 5% Viognier
• Small amounts of naturally occurring & added sulfites — nothing else

Appellation: Lodi CA (Cosumnes River)

Alc. by vol.: 11.5%

Production: • Direct press, aged in 100% stainless steel
• Vegan friendly
• Certified sustainable per “Lodi Rules”

Sensory

Eye: Delicate pale pink blush.

Nose: Star jasmine, watermelon, raspberry, wild strawberry, blood orange, Yuzu, hints of honeycomb and baking spice.

Palate: Lithe, vibrant, and dynamic. Light body with silky texture and delightfully subtle finish.

Pairing inspirations: Lobster rolls; fried fish sandwiches; Niçoise salad; potato and spring pea galette; shrimp and grits; watermelon, feta, and mint salad.

Always in season!