

Galway Rock Rosé

TASTING NOTES, INFO, AND PAIRINGS



COMPOSITION

- Cayuga White
 - Seyval
 - Vignoles
 - Rougeon
- (all grapes from the Finger Lakes)

TASTING NOTES

- Aromas of fresh strawberry and rose petals
- Hints of citrus, strawberry, and rose
- Dry, crisp, and refreshing
- Subtle hint of acidity left on the tongue

FOOD PAIRINGS

- BBQ foods (contrasting)
- Light salads (complimentary)
- Seafood dishes (complimentary)
- Fattier, saltier foods (cut through the acidity in the wine)

HOW IT'S MADE

Typically, rosé is made by slightly pressing red grapes on the skins until the desired color is achieved.

We blend our finished white and red wines together until we achieve the perfect shade of blush and combination of flavors. We think that combining different wines together creates the perfect rosé!

ROSÉ ALL DAY

We call this rosé "sunshine in a bottle" simply because its flavor captivates the feeling of a warm, sunny day! It's the perfect refresher during the summertime, but it's also a good choice year round. We think rosé is a drink for all seasons and all occasions.