

# QUIVIRA

## 2006 Quivira Grenache Rosé Dry Creek Valley

The grapes for the Quivira Grenache Rosé are picked early in the harvest season, so as to capture the perfect balance of acidity and sugars. The 2006 fruit was especially high in quality, as a result of our years of sustainable farming practices and proudly debuts as our first wine to be grown from 100% certified organic and Biodynamic® vineyards.

A fun and versatile wine, the 2006 Quivira Rosé yields lush aromas of cranberries and roses, while the pronounced flavors of fresh strawberries, macerated peaches and blueberry come across the pallet with a refreshing wash of crisp watermelon rind.

### Food Pairings

Spicy Asian or South American dishes that feature chiles as a major flavor component pair nicely; however Southern-style Barbequed Brisket with cabbage and mustard-greens slaw work exceptionally well with this rosé.



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| Appellation:      | Dry Creek Valley – Wine Creek Ranch                                 |
| Varietal Mix:     | 100% Grenache   |
| Fermentation:     | Cold soaked for 24 hours, fermented in stainless steel for 2 months |
| Aging:            | 3 months in stainless steel   |
| Alcohol:          | 14.1% alcohol   |
| Release Date:     | May 2007  |
| Suggested Retail: | \$17.00   |