

Corazón Cabernet Rosé



I love the pale salmon color of the Cabernet Rosé. Cabernet Sauvignon juice, immediately “bled” as the grapes were crushed, was fermented in small French oak barrels to total dryness. Aged *sur lie* (on the yeast from the fermentation) for 6 months with weekly stirring adds richness. Full, complex flavors of peach and cherries, and snappy natural acidity make this totally dry rosé a perfect best friend for summer.

Cathy Corison