



King Family VINEYARDS

2018 CROSE

AVA: Virginia

VARIETY: 81% Merlot, 13% Cabernet Franc,
6% Malbec

ABV: 11.01% | RS: 0.04% | pH: 3.43 | TA: 5.9

BOTTLED: Dec. 2018 | PRODUCTION: 3600 cases

Price \$20.95



WINEMAKING

Two days of skin contact, then pressed. Fermentation takes place over three weeks in stainless steel tanks at low temperature. The wine is kept at 55°F to preserve freshness and varietal character. A high level of CO₂ kept on top of the wine ensures freshness. No racking occurs after fermentation to avoid oxidation. The wine stays on the lees until bottling and is then sterile filtered. No malolactic conversion was permitted.

TASTING NOTE

Our dry, Merlot based rosé is fresh and crisp with notes of grapefruit, lime, watermelon, and a light grassiness on the nose. Throughout the palate, a lifting acidity carries flavors of bitter cherry, peach, and rose petal. Friendly with lighter fare, this wine is also a great companion for the porch or patio. Drink now and serve well-chilled.