

MATCHBOOK WINES

\$10.50*

* Suggested retail price



Rosé of Tempranillo 2017

Format 12x750ml Listing type Open
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Status Unavailable
Type of product Still wine
Country United States
Regulated designation American Viticultural Areas (AVA)
Region California
Subregion Yolo, Dunnigan Hills
Varietal(s) Tempranillo 77 %
Varietal(s) Malbec 17 %
Varietal(s) Petit Verdot 3 %
Varietal(s) Verdejo 1 %
♦ Sugar Dry
T Closure type Cork

ABOUT THIS WINERY

Why Matchbook? As a farm kid growing up in the late 1950's and early 1960's John Giguiere was a confirmed pyromaniac starting various things on fire such as his father's wheat field. He eventually grew out of this fascination with the "Matchbook" but still have fond memories of its power.

TASTING NOTES

Beautiful aromas of peaches and cream with a hint of strawberry, melon and freshly sliced cantaloupe. Crisp and refreshing on the palate with flavours of peach and cola. The finish is mouth-wateringly long with a hint of tangerine. Serve this Rosé well chilled as an apéritif, with a cheese plate or paired with ahi tuna.

PRODUCT NOTES

The winemakers take care to create the best Rosé of Tempranillo by blending juice from the three Tempranillo clones grown on Matchbook's estate vineyard—Rioja, Duero and Tinta de Toro.

PRODUCTION NOTES

The juice is cold fermented in a temperature - controlled stainless steel tank. The fermentation, carried out at 52 degrees Fahrenheit, takes almost two months to complete, producing a wine with lively aromatics and a beautiful salmon colour. Small amounts of Rosé from Malbec, Petit Verdot, Tannat and Verdejo are blended in for added complexity.

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