

# BREAD & BUTTER

rosé

## NOSE

The nose expresses generous aromas of fresh strawberry, green melon with hints of hibiscus and rose petal.

## MOUTH

This elegant style of Rosé enters the palate with layered flavors of strawberry and melon. The rich texture is complemented with balanced acidity leading to a refreshing and supple finish.

## PAIRINGS

A versatile wine for pairing, great with roasted chicken, salads with apples and walnuts, Thai food (especially Pad Thai) butternut squash soup, crab or salmon.

**VINTAGE** 2019

**APPELLATION** California

**VARIETAL** Grenache and Barbera

**OAK TREATMENT** None

**ALCOHOL** 12.5%

**SRP** \$15.99



The refined elegance of Bread & Butter wines showcase the celebrated and diverse terroirs of our prized California vineyards. From the morning mists of the Pacific, to the fog that rolls in over the hills and the sun drenched vines over rocky soils, our vineyards benefit from the ideal and natural cool climate for these classic varietals.

**good together**

BREADANDBUTTERWINES.COM  

