



Made in limited quantities, our FCV Rosé Cuvée is a formidable yet delicate wine that has become our warm-weather favorite. This dry rosé offers a beautifully expressive floral nose. Lively notes of grapefruit and melon emerge on the palate leading to baking spice and strawberry compote. The FCV Rosé Cuvée is best served between 50-55°F. Texas redfish and soft cheeses pair well with the wine.

APPELL ATION

TICA

FERMENTATION

VINFMAKER

Texas Hill Country, USA

The grapes were whole-cluster pressed before undergoing a cool, stainless steel barrel fermentation.

Brian Graham

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