

2023

FRIJO CANYON

VINEYARD

ESTATE RESERVE ROSÉ



APPELLATION

Texas Hill Country, USA

FERMENTATION

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

VARIETAL COMPOSITION

Merlot, Tempranillo and Grenache

TECHNICAL DATA

pH 3.5

TA 0.60g/100mL

RS-Dry >0.1g/L

Alc. 14%

WINEMAKER

Brian Graham

SUGGESTED RETAIL

\$26



BACKGROUND & WINEMAKING

The 2023 FCV Rosé Cuvée was made from the heart of the Texas Hill Country. Our goal is to create a sense of place in each wine created from our estate vineyard. The rosé is an approachable, balanced wine with a crisp freshness.

On July 29th, 2023 the grapes were hand-harvested in the cool of the night into small bins then delivered to the winery in a refrigerated truck to preserve freshness. At the winery, the grapes were whole-cluster pressed with minimum skin contact then cold soaked for 48 hours prior to fermentation with native yeasts. After fermentation the wine rested in stainless steel barrels until bottling.

TASTING NOTES

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. Fresh lime zest dominates the lingering, soft finish.

We recommend serving the wine between 50 -55°F. Gently decanting the rosé will bring out the intricate aromatics and flavor components. For food pairings, Texas brisket and grilled vegetables complement the wine.