



Fact

ROSÉ

winemaker notes

This Rosé blends dry varietals from several California appellations with a dash of Petite Sirah and Merlot that forms a watermelon-pink color. Fact Rosé offers a fruity attack of lemon, pear, apple and lychee. After a few minutes, light aromas of rose petals and raspberries emerge, with some of these components also coming forward in the mouth. The attack is dry and crisp like a Rosé de Provence. The structure of the wine is lean and after some minerality, you'll enjoy a short-to-medium finish. This dry style is perfect for the winter season or celebrating the arrival of spring and summer.

Appellation: California

Varietals: 42% Albarino | 37% Chardonnay | 15% Viognier | 3% Petite Sirah | 3% Merlot

Alc: 12.8%

Released: November 2024



About the Brand

Irrefutable. Undeniable. True. Fact.

profile

Nose: Lemon | Pear | Apple | Lychee | Rose petal | Raspberry

Mouth: Crisp | Lean | Mineral | Short-to-medium finish | Dry



Serve: Cold

Aging: 1 - 2 years

Pairs well with: Sushi | Avocado toast | Shrimp cocktail | Mediterranean herb salads | Veggie wrap | Couscous | Mozzarella | Goat cheese | Gruyere

Similar to: Elance Cellars Rosé and Figurative Rosé

Fun fact: The Rosé market is expected to grow 30% in the next five years with consumers preferring dry, fresh and crisp wines.



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4
servings

10m
prep

3m
cook time

try with
dry rosés

Shrimp Salad

Ingredients

1 pound shrimp
1 package McCormick® Golden Dipt® Shrimp & Crab Boil Spice
1 quart water
1 tablespoon salt
1 lemon, quartered
1/3 cup mayonnaise
1/3 cup chopped celery
1 teaspoon lemon juice

Directions

Cook shrimp as directed on Shrimp & Crab Boil package with water, salt and lemon. Peel, devein and coarsely chop shrimp.

Mix mayonnaise, celery and lemon juice in large bowl. Add shrimp; toss to coat well. Cover.

Refrigerate 30 minutes or until ready to serve.