

# JNSQ



## Varietal Composition:

100% Grenache

## Appellation:

California

## Bottling Data:

pH: 3.21

Total Acidity:

0.46g/100mL Alcohol:

14.0% by volume

## ROSÉ CRU

### The Experience

The finest Roses delight, refresh and entertain, offering nothing less than complete joy in a glass whether you are drinking it on its own, or with food. The JNSQ Rosé Cru gives all this and more. It's a fine wine sourced from carefully selected blocks in some of the finest regions in California by one of the best winemaking teams in the region. The fruit from each vineyard block is made separately to bring out the absolute best qualities that each site has to offer. The care and quality that go into crafting this special wine make it the easy choice for all year drinking, whether you are a red or white wine lover.

### The Taste

JNSQ Rosé Cru is summer in a glass, no matter what the calendar says. Not too sweet and never bitter, it's clean and aromatic with a touch of tropical fruit and hints of white peach. The dynamic flavors are accented with red fruit, apple, savory herbal and white floral notes that make it crisp and elegant. JNSQ Rosé Cru is perfect for sipping by the pool, serving at a barbecue, or toasting over a candlelit dinner.

### The Pairing

The graceful texture and clean finish make this wine delightful all on its own, but it plays well with a range of foods. The fruit flavors complement lighter fare such as a peach and burrata salad while the balanced texture makes it a nice compliment to a savory meals such as flame grilled prawns over herb couscous or seared ocean trout with sautéed spinach greens.

### The Details

**Appearance:** Bright with a salmon-colored core, rose gold inflections and moderately forming clear tears.

**Aroma:** Aromatic on the nose with complex strawberry, cranberry, nectarine and peaches followed by slight herbal and fresh floral notes reminiscent of cherry blossoms.

**Palate:** Rich in texture with fresh berry, stone fruit and melon flavors that are followed by hibiscus and chamomile on the entry. The mid-palate is fresh with sustained apple, strawberry and a slight herbaceous quality. The subtle and elegant tannins offer textural complexity adding to the wine's layered mouthfeel. The finish is lengthy and shows persistent fruit with a lingering floral character.