



Symbio

ROSÉ

winemaker notes

Our Symbio Rosé came from a single vineyard located in Northwest Lodi. An interesting fact about this vineyard is that it is managed under LODI RULES Certified Green practices. Respect for the environment and farming in ways that meet the wine needs of today without compromising the ability of future generations to create their own livelihoods, is very much front and center. Our rosé was produced and aged in a stainless-steel tank. This sweet style of wine provides a lot of expressive aromas of cantaloupe, apricot and yellow cherry. Its fruity start is quite intense and lasts several seconds. There is a moderate sensation of sweetness in the mouth because of high acidity, making this wine almost tangy. Fruity aromas are present, like raspberry and lemon. Residual acidity balances and contrasts with the sweetness.

Appellation: Lodi

Varietals: 68% Symphony | 30% Chenin Blanc | 2% Petit Verdot

Alc: 11.5%

Released: March 2026



About the Brand

Symbio celebrates the symbiosis between the flora and fauna in the vineyard. From the amorous bee, to the clever coyote, to the agile hawk—every wild creature plays their own important role in helping yield healthy vines.



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Nose: Cantaloupe | Apricot | Yellow cherry

Mouth: High acidity | Slightly tangy | Raspberry | Lemon | Medium sweetness



Serve: Chilled

Aging: 3 years

Pairs well with: Carnitas tamales | Sweet and sour pork | Mini frittatas | Chocolate desserts | Monterey Jack | Pepper Jack | Goat cheese with honey

Similar to: Table Rosé and Lumière de Vie Réflexion

Fun fact: A cross of Muscat of Alexandria with Grenache Gris, Symphony is known for its intense fruit-forward aromas.



10
servings

10m
prep

4h 20m
cook time

try with
sweet rosé

Carnitas

Ingredients

3 pounds boneless pork shoulder,
trimmed and cut into 2-inch chunks
1 cup fresh squeezed orange juice
4 ounces lard
1 tablespoon El Guapo® Granulated Onion
1 1/2 teaspoons El Guapo® Granulated Garlic
1/2 teaspoon salt
1 teaspoon El Guapo® Ground Black Pepper
(Pimienta Negra Molida)

Directions

Place all ingredients in Dutch oven or large, heavy saucepan. Add just enough water to cover meat. Bring to boil. Skim surface to remove any foam that rises to the top. Reduce heat to simmer. Cover and cook 1 hour.

Remove lid. Increase heat to medium-high. Cook and stir until cooking liquid has evaporated, about 2 1/2 to 3 hours. Cook pork until golden brown and crispy, stirring occasionally (pork will shred easily). Remove from heat. Serve Carnitas in warm tortillas or use for sandwiches.