

Dusk 2019 Rosé

This rosé wine was produced by blending two varietals from two different appellations. Sixty percent Pinot Noir rosé from Santa Lucia Highlands and forty percent Cabernet Sauvignon rosé from Napa Valley produced a pretty, pale pink color. Our Dusk 2019 Rosé has aromas of raspberry, cherry, plum and lime. There are also rose and floral characters in the nose. Some of these attributes come forward in the mouth as well. The attack is dry and powerful with alcohol at 14%. There is minerality and red fruit, like cranberry and raspberry in the mouthfeel. This rosé is straightforward with a short to medium intensity in the finish.

Arriving in time for spring, this rosé pairs well with shrimp cocktail, sandwiches, wraps, couscous or quiche. Try it with the featured recipe: "Marinated Watermelon Caprese Skewers."



Hypersensitive Vinotypes will particularly enjoy this wine!

- **VINTAGE:** 2019
- **VARIETAL(S):** 60% Pinot Noir and 40% Cabernet Sauvignon
- **APPELLATION:** California
- **ALCOHOL:** 14%
- **AGEING POTENTIAL:** 2 years
- **SERVE:** chilled 30 minutes before serving
- **SMALL BITES:** goat cheese, Gruyere or watermelon

tidbit: The Santa Lucia Highlands region enjoys the breezes of the Monterey Bay on California's central coast all year long. This region has been an official American Viticultural Area (AVA) winegrowing region since 1991.

WINESHOP AT HOME

\$22.00

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RECIPE PAIRING : Marinated Watermelon Caprese Skewers

INGREDIENTS

1 package limited edition grill mates basil balsamic veggie marinade mix
1/4 cup oil
1/4 cup water
2 tablespoons balsamic vinegar
1 mini seedless watermelon, (about 10 pounds), cut into 1-inch thick slices
1/2 pound provolone, thinly sliced
6 ounces prosciutto, thinly sliced
1 cup blueberries

DIRECTIONS

Mix Marinade Mix, oil, water and vinegar in small bowl. Set aside. Cut out star shapes from each watermelon slice with small star-shaped cookie cutter. Place in large resealable plastic bag. Add marinade; turn gently to coat well. Refrigerate 15 to 20 minutes. Remove watermelon from marinade. Reserve any remaining marinade. Cut each watermelon star in half crosswise to form 2 thinner stars. To assemble each skewer, thread 1 blueberry, 1 thin watermelon star, 1 prosciutto slice, 1 cheese slice and another thin watermelon star onto a short wooden skewer or toothpick, pressing together to make a star-shaped watermelon sandwich. Drizzle skewers with reserved marinade, if desired.

Makes 36 (1 skewer) servings.

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Recipe & photo courtesy of McCormick & Company, Inc.



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