

ROSÉ 2022



VINEYARD & VINTAGE

In 2022, Bianchi returned to its traditionally favored rosé varietal: Cinsault. This Signature Selection Rosé is a gem, brought to us by the cool climate of Loma del Rio Vineyard in Monterey County—a terroir with ideal growing conditions for this varietal. This cool climate helps the grapes maintain their crisp acidity and gives them a long hang-time on the vines to develop flavors.

Cinsault is considered one of the minor grapes found in Rhône blends and Provençal rosés. It is typically characterized by wines that are punchy and fruit forward with almost equal amounts of floral aromas. It grows in tight clusters with low levels of tannin in the skins and requires attentive canopy management from growers. If you are feeling adventurous, escargot is a classic pairing with Cinsault! Otherwise, dishes that are light with fresh fruit, crisp veggies or soft, zesty cheese work wonderfully well with this varietal.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

This 2022 vintage is a Provence-style Rosé with crisp acidity and strong flavors of summer. It shines with a gorgeous salmon-pink hue and sparkling clarity. An intense aroma of nectarines, strawberry fields and orchard fruit are prominent, and segue into bright flavors of stone fruit, juicy cantaloupe and watermelon with a slight mineral finish. Pair this warm weather delight with an oven roasted branzino, a grilled chicken and goat cheese salad, or a charcuterie board with soft cheese and an assortment of fresh fruit.

