

GIFFT

BY KATHIE LEE GIFFORD

Rosé

MONTEREY COUNTY, CALIFORNIA

After releasing our first vintage of Chardonnay and Red Blend, we asked, what do we do next? When I visited the vineyards during harvest, the Scheid family suggested a Rosé. We tasted some made from the Pinot Noir grape and I fell in love. Made in a crisp, dry style, it is super food-friendly and offers pure palate pleasure. As the weather grows warmer, I'll be serving our GIFFT Rosé with delicious cheeses, fresh salads, grilled fish, herb chicken, and maybe even all on its own!

Kathie Lee Gifford

VINEYARD

GIFFT Rosé hails from the Scheid family's estate vineyards in Monterey County. Due to the strong maritime influence of Monterey Bay, the region is renowned for the longest growing season in California. Cooling winds sweep through the vineyards each day, allowing extra "hang time" on the vine for the grapes. Increased hang time leads to more intense flavor development and enhanced depth and richness of fruit.

WINEMAKING

The grapes are picked in the cool, early morning hours, then brought to the winery where they are gently whole-cluster pressed, chilled, and racked clean to a refrigerated stainless steel tank. The juice is then slowly fermented in 100% stainless steel at a cool temperature to preserve bright aromatics, lively fruit flavors and crisp acidity.

TASTING NOTES

GIFFT Rosé is irresistible with fragrant notes of freshly picked summer berries and rose petal. Raspberry, strawberry and nectarine sweep the palate rounded with bright acidity and a crisp, refreshing finish. A very food-friendly wine, GIFFT Rosé pairs well with light salads or pasta dishes, lightly grilled fish, or an assortment of cheeses.



FRIENDSHIP, LOVE, LAUGHTER...IT'S A GIFT!



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