



## Rosé de Gris 2017

### Notes from the Winemakers

Elegant, fruity and floral, Bel Lago's Rosé de Gris is a delightful twist on a classic. Crafted from Pinot Grigio processed through a flash détente system, the result is a concentrated wine with an enhanced color unlike typical Pinot Grigio. Aromas of strawberry and tangerine fuse with the flavors of rhubarb, almond and watermelon candies to forge a wine that's as dazzling as its coral complexion.

— *Charlie Edson, Blake Lougheed & Kyle Leppek*

### Composition

84.5% Pinot Grigio, 7.5% field blend of white varieties, 6% Pinot Grigio sweet reserve, 1% Chardonnay sweet reserve and 1% Frontenac

### Production Notes

Our Rosé de Gris was crafted by processing Pinot Grigio through a flash détente system. By doing so, color is extracted from the grapes nearly immediately and undesirable flavors like vegetal notes are reduced. The juice was then fermented in stainless-steel tanks using the yeast BA11. The wine was bottled shortly after fermentation to retain its fresh flavor and bright color, and was sweetened with fresh Pinot Grigio juice saved during harvest to add residual sugar.

**Alc x Vol: 12.75%**

**pH: 3.57**

**TA: 7 g/L**

**RS: 1.8%**

**Vintage: 2017**

**Appellation: Leelanau Peninsula**

**Suggested Retail: \$15**

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