

Edgefield 2010 Umbrella Jimmy Dry Rosé

Del Rio Vineyard, Rogue Valley, Oregon



Release date: August 8, 2011

Production: 166 cases
13.3% alcohol
3.72 pH
5.1 TA
n/a Residual Sugar

Tasting Notes: 100% Cabernet Sauvignon

Bright pink in color, the 2010 Umbrella Jimmy is vibrant and fruit forward on the nose. The aromas are reminiscent of strawberry soda, cherry candy, watermelon and watermelon rind, with hints of leafy greens and a slight note of jalapeno pepper. On the palate it is dry and medium in body, with juicy, fruity flavors that mirror the nose.

Food Pairing: Foods that best complement our 1010 Umbrella Jimmy Dry Rosé are quintessential summer favorites: grilled spicy sausages and garden vegetables, lamb burgers with tzatziki and feta as well as fresh Asian inspired salads, such as Larb or salad rolls.

Fun Facts: There are three ways to make a rosé, Umbrella Jimmy is made using the first method.

1. Skin Contact- in this method, the grapes are brought into the winery specifically to become a rosé. The skins of red grapes are left in contact with the juice for a short period of time (12-48 hours) in order to gently flavor and pigment the wine.
2. Saignée: meaning 'to bleed off', a percentage of juice is bled off a tank of a red wine fermentation, which concentrates the remaining wine in addition allowing us to produce a rosé.
3. Blending- just as it sounds, a blended rosé is made by adding a small amount of red wine to white wine. This is the method preferred in the Champagne region of France.