Crisp, fresh and up for adventure, this fruit forward California Rosé is best enjoyed before the sun goes down. Take one sip and throw on your favorite shades…the day belongs to Rosé.

**BARBERA ROSÉ**
Barbera is the primary varietal in Day Owl Rosé. Like the best things in life, this Italian varietal is meant to be enjoyed young (aka now), so seize the moment. Bright, citrusy, and effortlessly cool, this versatile wine pairs perfectly with whatever the day throws at it.

**WINEMAKING**
Pressed with minimal skin contact, Day Owl is a light and bright Barbera Rosé, featuring juicy fruit flavor thanks to cool fermentation in stainless steel tanks. Fruit is sourced from select vineyards in Madera County, the Central Coast, and Paso Robles.

**WINEMAKER’S NOTES**
This crisp Barbera Rosé radiates with tart strawberry, citrus and watermelon. Lively acidity, creamy body and an elegant long floral finish make for a bold bottle as alluring as the day is long. Pair with barbecued chicken, watermelon and mint salad, cold Thai sesame noodles, or fresh fish tacos.

**TECHNICAL DATA**
- **APPELLATION**: California
- **GROWING REGIONS**: Madera County, Central Coast, Paso Robles
- **COMPOSITION**: 80% Barbera, 20% Grenache
- **FERMENTATION**: Stainless Steel
- **ALCOHOL**: 12.0%
- **TA**: 0.77 g/100ml
- **RS**: 0.1 g/100ml
- **pH**: 3.43 pH