

Day Owl

ROSÉ

LIVE FOR THE DAY



Rosé cocktail recipes
can be found on the brand website

This fruit forward California Rosé is the perfect compliment to wine dinners, cocktail hours and/or events.

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, and the Central Coast.

WINEMAKER'S NOTES

This crisp, medium bodied Barbera Rosé radiates with floral red fruit and vibrant orange zest vibes. Lively acidity and a dry, elegant finish make for a bold bottle as alluring as the day is long.

Barbera is a low tannin grape where we have pressed off the skins prior to fermentation to maximize the acidity. It is a popular red Italian wine grape and a great rosé base due to its acidity. When picked early it has light color and low tannins. Barbera's fruit aromatics are perfect for rosé production.

Day Owl Rosé is 81% Barbera and includes 8% Grenache, 4% Chenin Blanc (non Rhone), 3.5% Cinsault and 2% Syrah. These additional varietals add a light berry and fruit aromatic while maintaining fresh acidity and adding weight to the mid-palate.

TECHNICAL DATA

APPELLATION

California

GROWING REGIONS

Madera, Central Coast

FERMENTATION

Stainless Steel

ALC

12.0%

RS

0.06 g/100ml

TA

0.75 g/100ml

pH

3.40 pH



FOOD PAIRINGS

Pair with barbecued chicken, watermelon and mint salad, cold Thai sesame noodles, or fresh fish tacos.

PRICING

BY THE BOTTLE:

BY THE GLASS:

NOTES