

Michael Ros Winery

2023 Windswept

Alcohol label %: 13.5 | pH: 3.86 | Acidity (TA): 5.7 | Residual Sugar (g/L): 0.0

Aging

17 months in 54% new oak barrels: 23% Russian, 15% French, 8% Hungarian & 8% American

Nose

It greets the nose with fragrant notes of honeysuckle, ripe peach, and toasted almond.

Palate

On the palate, layers of apricot, baked pear, and a touch of vanilla unfold over a supple, medium-bodied texture. The subtle oak influence adds a hint of spice and a creamy finish, making this wine as versatile at the dinner table as it is captivating on its own.

Food Pairing

Pork tenderloin with a saffron cream sauce, butternut squash risota, halibut with saffron cream sauce

