

# 2022 Ragaire Rosé

Serving Temperature (°C): 52.0



A cool spring left briskly as temperatures soared into summer. Optimally timed long sunny days with cool nights enhanced ripening and presented fruit characters with floral bouquets, fresh orchard fruits, and balanced acidity.

#### Harvest

October was met with harsh weather and brought windstorms, hail and snow through mid October. Finally, our harvest window had arrived as the weather cleared and skies opened up. We were given some comfortable warm days to finish the harvest and extra time for vines to shut down properly as the weather eased along a perfect fall weather curve.

## Winemaking

100% steel

### **Appearance**

Pale Salmon

#### Nose

Our Debut Pinot Gris Rosé has delicate sweet pea aromatics , and a whisper of watermelon.

#### **Palate**

Strawberry

## **Food Pairing**

Scallop ceviche with a medley of diced onions, crisp peppers, and fragrant cilantro. Served with homemade tortilla chips.

