

CATCH & RELEASE «BLUE SKY ACTION» ROSE

WINE REGION
California, USA



STORY Beno and Monica met at work - An ad network on 23rd and Madison in NYC. Today, they we pick grapes, move wine, and bottle based on moon cycles. “Our Mom’s are so proud,” they say. The approach to Catch & Release is simple. Source the best fruit possible and let it do the heavy lifting. They do not course correct in the cellar so fruit quality is paramount.

VINEYARD The fruit was pressed whole cluster, dirty racked to 50% stainless and 50% neutral oak, where it was then aged sur lie for 8 months before being racked once more before bottling.

VINIFICATION Nescere vineyard is a 3.5 acre farm in the Northern Sacramento Valley that focuses on Italian varietals. The vineyard is practicing organic, and dry farmed.

TASTING NOTES Watermelon, pinch of potting soil and fruit-leather stickiness levels.

FOOD PAIRING Drinks well on its own, or paired with light grilled meats and cheese plates in the park.

QUICK FACTS

VARIETY

Sangiovese

PRODUCTION

Certified Organic

60 cases

