

# SPANISH COWGIRL

2024 Rosé  
El Dorado  
89pts - The  
Tasting Panel

## SPANISH COWGIRL BRINGS ALL THE BOYS TO THE YARD!

### TASTING NOTES

She certainly is pretty in pink! Our second vintage of Spanish Cowgirl is an enticingly delicate pink, salmon color reminiscent of the ever-stylish Provencal rosés. The nose offers up delicate aromas of freshly cut oranges and faint hibiscus. She tastes like the freshest strawberries, citrus, and whipped cream, with a finish that's going to bring all the cowboys to the yard. . . This vibrant rosé is a perfect summer sipper on her own, but also a wine that will play beautifully paired with light and fresh flavors.

### WINEMAKING NOTES

This rosé was born of the same fruit that will eventually become our 2024 Reserve Spanish Cowboy. Shortly after harvest, the zinfandel and tempranillo were crushed and then 10% of the free run juice was immediately separated from the skins. This free run juice was light in color and low in tannin because it hadn't had time to extract from the skins. This makes an elegant and fruit forward rosé. The juice was then fermented cool to hold this fruit character.

### AGING

Held in stainless steel after fermentation until bottling. Drink this beauty this year, no need to wait!

### FOOD PAIRING

A perfect date with this cowgirl starts with brunch, where she's brilliant with fresh fruit salad or parfait, frittata with fresh herbs, salmon mousse or goat cheese. The day continues with a picnic, where she's a refreshing accompaniment to an array of generally lighter dishes such as spring salads or Chef Lisa Scott's pasta salad with fresh strawberries and basil. When it's date night, it's time to spice things up with Paella, tapas, or grilled vegetables and salmon.

### WINE SPECS

69% Zinfandel  
31% Tempranillo  
12.8% alcohol  
\$28 per bottle

