

Rosenblum

CELLARS.



Vintner's Cuvée

CHENIN BLANC
VIOGNIER
CALIFORNIA



Since 1978, Rosenblum Cellars has always done things a little different.

While others focused on estate-grown wines, we chose to explore unrecognized grape-growing areas of California. Finding these treasures has allowed us to source the highest quality fruit to craft our intense, rich flavors.

GO BIG. GO BOLD. GO ROSENBLUM.®

VINEYARD INFORMATION

Chenin Blanc from vineyards in Farmington and Madera. Both vineyards are amongst rolling hills and near meandering creeks that provide citrus and tropical flavors to the blend. Viognier from Lodi where warm days and cool nights ripen the grapes to perfection and maintain bright acid levels.

TASTING NOTES


Fresh pineapple, apricot, and lemon notes. To preserve the fresh fruit character of this wine it did not go through a maloactic fermentation; it was fermented cold in stainless steel tanks and received no oak aging.

FOOD PAIRINGS

Pairs beautifully with crab cakes, oyster po' boy, and avocado citrus salad.



TECHNICAL INFORMATION

	WINEMAKER <i>Charles G. Tregeator</i>		
	ALCOHOL	VINTAGE	LOT
	13.5%	2022	No. 01
BLEND			
85% CHENIN BLANC, 15% VIOGNIER			
RESIDUAL SUGAR		TOTAL ACIDITY	pH
4.0 g/L		5.9 g/L	3.48



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