

ARIEL ROUGE

VARIETAL

Ariél Rouge is a blend of Merlot, Zinfandel, and Cabernet Sauvignon carefully chosen from California appellation vineyards. Grapes are selected that show good aroma, balance and adequate tannins for aging.

WINEMAKING

Ariél Rouge is fermented and aged in the traditional red wine method: fermentation in stainless steel cooperage on the skins at temperatures above 75°F (24°C) for optimum color extraction and complexity of aromas and tannins. Some of the finished wine is oak aged for additional complexity. Just prior to bottling, the alcohol is gently removed by cold filtration.

WINEMAKER NOTES

Ariél Rouge offers aromas of cranberry, strawberry and plum, with soft tannins and a dry finish. It is at its optimum maturity one year after bottling, but can be opened immediately or held up to five years before enjoying. Enjoy Ariél Rouge with beef, lamb and red sauce dishes.

Ethanol:	< 0.5% by volume
Varietal Profile:	40% Merlot; 32% Zinfandel; 28% Cabernet Sauvignon
Serving Size:	100 ml
Calories/Serving:	approximately 20
Cases Produced:	7,000
Suggested Retail Price:	\$5.29