

Soft Rosé

→ Overview

Oliver Winery's Soft Rosé, made from Catawba grapes, has experienced a recent popularity surge. Its vibrant, red grape color produces a beautiful rose-tinted wine. Its bright flavor explains why this variety has remained a favorite since the early 1800s when Thomas Jefferson encouraged the growth of this Native American variety.

→ Tasting Notes

- Bright and zesty, with brilliant color.
- Complex nose, with juicy grape aromas.
- Long finish that can be likened to the flavor of ripe Bartlett pears — deliciously sweet.

→ Winemaking

Catawba juice from the cool growing regions of the Great Lakes is fermented in stainless steel tanks. Cold fermentation retains Catawba's crisp fruitiness. Immediately following fermentation the now dry wine is clarified. Additional juice is added to the wine to provide sweetness and further enhance its flavor and aroma.

→ Food Pairing

Served chilled, Soft Rosé is delightful by itself or with club soda and ice to make a tasty wine spritzer. For a nice alternative, serve warm with cinnamon sticks and orange peel for a lovely punch. Enjoy with your favorite Thai, Mexican or Szechwan Chinese cuisine. Pairs well with chef salads, lightflavored cheeses and fruits, or pastries and pies such as strawberry or rhubarb.



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