



2025 OUR LADY OF THE ROSARY

Technical Information

Appellation: California

Case Production: 200

Alcohol: 13.2%

Tasting Notes

The 2025 Rosé is highly aromatic and immediately expressive, bursting from the glass with vibrant notes of lychee, watermelon, and white peach, layered with cooling hints of cucumber and a touch of lemon zest. Intensely floral and lifted, it shows a delicate onion-skin hue that reflects its elegance and precision. The overall impression is bright and inviting, with a lively aromatic profile that captures both freshness and complexity.

On the palate, the wine is clean and mouthwatering, defined by its bright acidity and light, graceful body. Flavors of citrus and crisp orchard fruit are complemented by a subtle mineral edge, giving the wine focus and drive. Its balance of fruit, acidity, and texture creates a classic California rosé style—refreshing yet nuanced—with a finish that is crisp, lingering, and effortlessly drinkable.

This Rosé pairs beautifully with a wide range of dishes, from fresh oysters, shrimp, and ceviche to light salads with citrus vinaigrette or goat cheese. It also complements Mediterranean fare such as grilled vegetables, hummus, and herbed chicken, while its acidity and fruit make it an excellent partner for sushi, poke, or lightly spiced Asian cuisine. For something simple, it shines alongside charcuterie, soft cheeses, and fresh fruit.

Suggested Retail Price: \$40

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