

TANGENT

ROSÉ WINE



SIP™ CERTIFIED SUSTAINABLE

The notable Paragon Vineyard has earned the Sustainability in Practice (SIP™) Vineyard Certification. This vineyard site has historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. This certification proves the commitment to environmental stewardship, economic viability, and equitable treatment of employees. SIP™ provides a comprehensive and verifiable method to authenticate a vineyard's attention to integrated farming practices.

TANGENT ROSÉ

The Paragon Vineyard in Edna Valley of California provides the grapes for this wine. With the Pacific Ocean lying only five miles to the west, its influence creates one of the longest and coolest growing seasons in the state. The long, cool growing season and extended hang time encourages full ripening and development of intense varietal character, a Tangent imperative.

Tangent is constantly innovating and thinking outside the box. Our Rosé represents a modern avant-garde approach to a new progressive category of New World Rosés. We turned the Rosé recipe upside down and utilized our unique and rare cool climate Albariño, Viognier, Pinot Noir, and Syrah.

TASTING NOTES

"The Pinot Noir brings a salmon nuance while the hints of Syrah and Grenache add a cherry hue to the Rose. Albariño delivers rose petal, banana, apple and pear, while the Viognier contributes floral and subtle notes of tropical fruits."

STATS

APPELLATION: Edna Valley

VINEYARD SOURCE: Paragon Vineyard, Edna Valley

VINEYARD CERTIFICATION: SIP Certified Sustainable

BLEND: Grüner Veltliner, Albariño, Viognier, Pinot Noir, Syrah, Grenache

FERMENTATION: Cold tank fermented at 58°F

ALCOHOL: 13.7%

TA: 7.11 g/l

PH: 3.39

CAN SIZE: 375mL

CANS PER CASE: 24 x 375mL

SUGGESTED RETAIL: \$7.99

UPC CODE: 7 30429 22113 6



TANGENTWINES.COM