

CHRONIC CELLARS Pinh Pedals

2022 ROSÉ WINE

ABOUT

Pedaling along with rose petals in her hair, Rose doesn't sweat the small stuff. She just enjoys the ride.

PROFILE

Lace up for fresh melon and light cherry notes that float on the breeze. Then, coast with lively flavors of wild strawberries and a dollop of mouthwatering acidity that leads to a clean, bright finish. This is a rosé that stays true to style and lets you ride along nicely.

FOOD PAIRING

Baja fish tacos, fresh oysters or chicken quesadillas

VINTAGE OUTLOOK

Warm growing season allowed for flavor onset to occur early, while maintaining acidity created bright, flavor forward wines.

BLEND: 72% Grenache, 14% Syrah, 5% Tempranillo, 4% Zinfandel,

3% Petite Sirah, 2% Tannat

APPELLATION: Paso Robles, CA

DISTRICTS: Paso Highlands, Estrella, Adelaida

VINTAGE: 2022 SRP: \$16

Stainless steel fermented at low temperatures AGING:

to maintain high fruit notes

ALCOHOL: 13.5% **ACIDITY:** 5.7 g/L 3.32 pH:



KEEPIN' IT CHRONIC

The legend of Chronic Cellars dates back to 2004 on the rolling hillsides of Paso Robles when winemaking skill was met with wit and humor. The idea of our founders: use the very best - or 'chronic' grapes to make killer wine. Almost 20 years later, with an arsenal of awards and pioneering attitude still intact, Chronic Cellars continues to disrupt the wine industry with its exceptional wines made with character and bold, colorful labels that live up to their clever names.