

# ROSÉ CLUB

## Wines for Thanksgiving

NOVEMBER 2021



### Caramelized Onion Cheddar

Milk: Cow

Excellent cheese for your Turkey Day Charcuterie Board. English cheddar with caramelized onions. It has crumbly texture and very distinctive flavor with sweet finish.

Retail \$6.99 ea (approx .3 lb)

## Unshackled

This wine is a rosé blend of Pinot Noir, Syrah, Grenache, Mourvèdre.

Bright and crisp with juicy tropical fruit characteristics. Featuring aromas of citrus with a hint of strawberry and melon. Flavors of grapefruit, tangerine, and lemon with bright acidity result in a refreshing rosé with vibrant acidity and a crisp finish.

Retail \$23.99



**Vintage: 2019**  
**Varietal: Blend**  
**Appellation: Napa Valley, CA**

## Daou Discovery Rosé



Inspired by the renowned rosé wines of Provence, France, our 2020 DAOU Discovery Collection Rosé remains faithful to its origins. This wine is remarkably fragrant, offering generous aromas of fresh peach, Bartlett pear and nectarine, with subtle notes of hyacinth, apricot and crushed rose petals.

The palate is delightfully silky, underlying a clean, fresh crispness delivering enticing flavors of mango, Crenshaw melon, lemon chiffon and tangerine. Secondary layers reveal hints of sweet cherry and vanilla with orange peel accents. A luxurious and lasting finish leaves traces of apple pie, strawberry and kiwi. Retail \$25.

**Vintage: 2020**  
**Varietal: 95% Grenache, 5% Sauv Blanc**  
**Appellation: Paso Robles, CA**