**THE WINE**

The 2018 Matchbook Rosé is an estate-bottled blend of three clones of Tempranillo enriched by small percentages of Rosés of Malbec, Tannat and Petit Verdot. The aromas are an alluring combination of peaches and freshly sliced melon. The wine is rich in the palate and crisp on the finish with flavors of luscious cream cola and bright stone fruit. Serve this quaffable Rosé well chilled as an aperitif, with a cheese plate or paired with ahi tuna.

**THE STORY**

East of Napa, Left of Center: The Giguiere family embodies Dunnigan Hills winemaking. In 1981 they pioneered grape growing in this region when they planted their first vineyard. By 1993, they had succeeded in creating the Dunnigan Hills as a nationally recognized American appellation.

The Matchbook flame is an homage to the Giguiere brothers' youthful fascination with fire. Today, Matchbook Wine Company produces over 15 wines showcasing the varietals that perform best in our climate.

**THE CELLAR**

Our winemakers take care to create the best Rosé of Tempranillo by blending juice from the three Tempranillo clones grown on Matchbook’s estate vineyard- Rioja, Duero and Tinta de Toro. This juice is then cold fermented in a temperature-controlled stainless steel tank.

The fermentation, carried out at 52 degrees Fahrenheit, takes almost two months to complete, producing a wine with lively aromatics and a beautiful salmon color. We blend in small amounts of Rosé from Malbec, Tannat and Petit Verdot for added complexity.