



FIFTH MOON

EL DORADO
SPARKLING ROSÉ

A fresh, elegant, and slightly rustic sparkling rosé—the first we've produced. The wine is crisp and dry, with flavors of white cherry, watermelon rind, wild strawberries, and tangy rhubarb, lifted by refreshing acidity and a lightly creamy mousse. Discover subtle notes of salted lemon and tea leaf which linger on the finish, reflecting the granitic soils and high elevation of the vineyard.

WINE PAIRING: GARLIC AND HERB CHEVRE AND MILD PROSCIUTTO, TUNA CRUDO, GRILLED SHRIMP SKEWERS, GRILLED HALLOUMI, DUCK FAT FRIES WITH ROSEMARY AND AIOLI, VIETNAMESE SUMMER ROLLS, FRIED CHICKEN WITH HOT HONEY, SPICY TUNA HAND ROLL

VARIETALS: GRENACHE NOIR, CINSAUT, MOURVEDRE

APPELLATION: EL DORADO

FERMENTATION VESSEL: CHARMAT METHOD-SECONDARY FERMENTATION IN TANK, PARTIALLY BARREL AGED IN NEUTRAL OAK

SOILS: DECOMPOSED GRANITE WITH CLAY LOAM

CASES: 200 | BOTTLE DATE: JULY 2023

TA G/L: 5.35 | PH: 3.28 | R/S G/L: 5.4

ALC/VOL: 13% | MALO: NO



RD WINERY
NAPA VALLEY

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