

Product Information Sheet

Variety: Les Copains Rose

Blend: Grenache 50%, Cinsault 35%, Mourvedre 12%, Ugni Blanc 3%

Vintage: 2023

Alcohol: 12.8%

Brix at Harvest: 23°

Acidity at Bottling: 7.1 g/l

pH: 3.372

Residual Sugar: 0.4%

Skin Contact: 2 hours

Fermentation: 23 days at 56°

Aging: 4 months in stainless

Grapes sourced from: Texas High Plains

UPC Number: 0 90024 90656 3

750 ML Bottles/Case: 12 Weight LBS/Case: 36.3

Cases/Pallet: 56 Cases/Tie: 14 Ties/Pallet: 4



Les Copains, meaning "the friends," is a series of blends using only Rhone Valley varieties grown on the Texas High Plains that are indeed "friends" when they get together. Our 2023 Rose is a blend of Grenache 50%, Cinsault 35%, Mourvedre 12%, Ugni Blanc 3%. After pressing, the wine gets a couple hours of skin contact to pick up the pretty pink color, then goes straight into stainless steel to ferment and age. This vibrant dry rose has delicate berry, cherry, and plum aromas and flavors.