"BEAUTIFULLY BALANCED...VERSATILE"





DIANTHUS 2013

Paso Robles

"Darker in color and based largely on Mourvèdre, the 2013 Dianthus Rosé is 57% Mourvèdre, 28% Grenache and 15% Counoise. It gives up more red fruits, with bright cherry, red currants, spice and plenty of floral notes all emerging from the glass. Medium-bodied, rich and more textured on the palate than the Patelin de Tablas, this food-styled, beautifully balanced rosé has juicy acidity and a clean, dry finish. It will be versatile on the dinner table and shine for 1-2 years as well."







