

# YES WAY

# IT'S FALL ROSÉ!

Introducing the *just-released* Vine Connections line-up of dry rosé wines from around the world



FOUNT ROSÉ | Batch 01

**ORIGIN**  
Sonoma, California

**VARIETALS**  
68% Pinot Noir  
30% Grenache  
2% Zinfandel

**TASTING NOTES**  
Flavors of tart cherry, warm pink grapefruit, and orange rind with a crisp, dry finish.

**FOOD PAIRINGS**  
Roasted peppers, spicy foods like Mexican cuisine, and sushi.

BOYA ROSÉ | 2016

**ORIGIN**  
Leyda Valley, Chile

**VARIETALS**  
93% Pinot Noir  
7% Grenache

**TASTING NOTES**  
Aromas of raspberry and tangerine with a mineral finish. Well-balanced with fresh acidity and great texture.

**FOOD PAIRINGS**  
Oysters, fresh goat cheese, olives and other tapas, and grilled or roasted chicken.



BODINI ROSÉ OF MALBEC | 2016

**ORIGIN**  
Mendoza, Argentina

**VARIETALS**  
100% Malbec

**TASTING NOTES**  
Aromas of fresh red fruits like cherry and strawberry with subtle notes of spice and pepper. The palate is balanced and medium-bodied.

**FOOD PAIRINGS**  
Bold flavors and red-wine friendly foods like aged cheeses and grilled meats.

