



JELLY JAR

2016 JELLY JAR Rosé | Lake County

ABOUT US

Jelly Jar was founded in 2005. The wines are hand crafted by Andy Pestoni, a fourth generation Napa Valley native with roots dating back to the late 1890s. Making wine has always been part of his family's heritage and Andy continues the winemaking tradition with Jelly Jar, a wine reminiscent of those early days when times were a bit simpler.

WINEMAKING

A dry Rosé of Zinfandel made from the juice of freshly squeezed grapes and fermented in stainless steel at a cold temperature for an extended period.

Refreshing tastes of watermelon and peach with hints of cherry blossom.

VINEYARD

The 2016 Rosé is made from the family vineyard in Lake County. Planted over 10 years ago from old Zinfandel clones on St. George rootstock. A gently sloping vineyard at 2,129 feet elevation with a blend of crushed basalt rock and well drained red dirt.

Cases Produced	250
Alcohol	13.6%