

# SALTIE GIRL ROSÉ

Whether you're at home or traveling the world, Saltie Girl Rosé elevates any experience. From the salty shores of New England, where Saltie Girl began, to the vineyards of Provence, where our rosé is lovingly harvested, every sip ignites an adventure. Flares of peach, white cherry, and wild raspberry transport you to a magical place like an intimate beach picnic or dancing on a table in St Tropez. **ELEGANT YET BOLD, LIKE A TRUE SALTIE GIRL.**

## 2024 HARVEST NOTES

In contrast to recent years, the 2024 vintage stands out for its resilience and balance, shaped by thoughtful vineyard care and favorable weather. A relatively early harvest preserved freshness and acidity, while steady rains and moderated heat fostered healthy, well-ripened grapes. Syrah reached remarkable maturity, complemented by grenache, cinsault, and others that brought lift and elegance. The result is a classic Provençal rosé, dry and bright, with refined notes of strawberry, rose petal, and plum. Delicate yet concentrated, its crisp fruit, floral lift, and mineral undertone create a zesty, mouthwatering finish on the palate.

## VINEYARDS

Located in the most western part of Provence is the appellation, Coteaux d'Aix en Provence. The soils are predominantly stony clay and limestone delivering the crisp minerality that you will experience. The Mediterranean climate with the Mistral cold dry winds is where you will find the vineyards where Saltie Girl rosé is produced. The cooler climate, higher elevation hills of Coteaux d'Aix en Provence with the big shift in temperature from the warm days to cool nights allows the grapes to ripen more evenly with natural acidity producing a wine that we think represents the aromatics and flavors that transport you to the vineyards.

## ABOUT

Saltie Girl Rosé was created by lifelong friends Kathy Sidell and Bradley Groper. Neighbors growing up in their native Boston, their mothers have been best friends for over 70 years. They were often found at each other's dinner table. The joy and chaos of these family meals is where hospitality was ingrained in each of them at a young age. Sharing formative and memorable times replete with fabulous wines, food and company greatly formed each of their futures. Saltie Girl Rosé was born with the spirit of these evenings and a true combination of both family's passions.

Both Kathy's and Brad's fathers were instrumental in the food and wine scene in Massachusetts and beyond. Kathy's father funded many of the top chefs in Boston. So, it was no surprise that Kathy opened her first restaurant in 2004 and today runs two of the most successful restaurants in Boston, with new, highly popular outposts in Los Angeles and London.

Bradley's family supplied most of the restaurants in Massachusetts with new and classic wines and spirits from around the globe. Today, Bradley sells wine all over the world. Together, Kathy and Bradley have sourced and crafted a sumptuous rosé blending both of their enthusiasm and expertise for hospitality, food, and great wine.



**APPELLATION:** Coteaux D'Aix-en-Provence

**COMPOSITION:** 41% Grenache Noir 30% Syrah 10% Cinsault 10% Cabernet Sauvignon 7% Rolle 2% Counoise

**ALCOHOL:** 12.5% **CASE PACK:** 12/750ml **SRP:** \$24.99

**UPC:** 0-51497308056 **SCC:** 100-51497308053

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