

Nice Winery

2022 Rosé of Pinot Noir

Benefitting Emma Jacobs Breast Cancer Foundation

Awards: Houston Livestock Show & Rodeo International Wine Competition - *Rodeo Uncorked!*
2021 – Bronze Medal

About the Wine:

How many wines get made as a result of a long night of drinking and a brazen challenge? A few years ago while enjoying a few bottles of wine, our dear friend and wine club member, Emma Jacobs, issued a challenge. Emma, a breast cancer survivor, has dedicated her life to raising money to find a cure for breast cancer. She challenged us to make a better Rosé than the one she was selling for her charity, and to donate all the proceeds to research. Through her foundation, Taking Initiative To Survive (T.I.T.S.), Emma raises thousands of dollars each year for research at M.D. Anderson Cancer Center and for the lifesaving work of The Rose.

Since 1986, The Rose has served nearly 500,000 patients and is now the leading nonprofit breast health care organization in southeast Texas. From mammograms to biopsies to treatment, The Rose excels in advanced digital imaging, mobile mammography, and patient navigation. Their board-certified radiologists, specialized technical staff, two Mammography Coaches, and Diagnostic Imaging Centers give access to treatment to more than 40,000 women annually. Since the beginning, The Rose has depended on community support. Civic groups, foundations, corporations, and individuals along with the unwavering commitment of employees, physicians and volunteers all helped to create an organization that has changed the lives of countless women and families.

We released our first vintage of our Nice Rosé of Pinot Noir in 2012. Nine years later, we are proud to release another new vintage of this spectacular Rosé.

Our Nice Rosé perfectly blends the fruit forward style of California with the dry minerality of an ideal French, Provence rosé. It makes a great pairing with pork, poultry and seafood. It should be served chilled, like white wine, and is lovely to sip all by itself on these hot summer days.

Tasting Notes: Strawberry. Raspberry. Rainfall. Hibiscus Flower. Clean Finish.



About Ryan and Ian

Certified Sommeliers, Wine Educators, and Le Cordon Bleu-trained Chefs, Ryan Levy and Ian Eastveld, are the “Foodie Superduo” behind Nice Winery. Their chef-driven wines have been lauded in *Wine Enthusiast*, awarded 94-point ratings, gold medals, and are featured on top wine lists. When not making their hand-crafted wines, the chefs teach about wine and food at their Houston winery and tasting studio.



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