



2006 CERISE



GRAPE VARIETY: 39% Mourvèdre, 32% Grenache,
25% Syrah, 4% Viognier

VINEYARD: French Camp Vineyard, Paso Robles
Fralich Vineyard, Paso Robles

ALCOHOL: 14.6%

TOTAL ACID: .64 g/100ml

PH: 3.73

PRODUCTION: 626 cases

WINEMAKING

- Grenache, Syrah, and Mourvèdre destemmed but not crushed and soaked for 1 to 3 days. Free-run juice removed (for rosé program), then tank fermented and pressed at dryness. Aged 14 months in 100% French oak barrels (mostly 2 to 4 years old)
- Viognier barrel-fermented and aged on the lees, with regular stirring
- Moved to tank and blended just prior to bottling.

NOTES

Our *Cerise* is true to its name in flavor and color, exhibiting farmer's market cherry and boysenberry, anise, and finishing with a flourish of mango and dried bay leaf. The Grenache, Syrah, and Mourvèdre all come from the French Camp Vineyard, whose east-side location and heat create vibrant fruit and pepper, while retaining good acidity. The splash of Viognier, from the Fralich Vineyard in Templeton, contributes floral notes on the nose and that hint of mango on the finish.

FOOD IDEAS:

- Shellfish
- Cajun spice foods
- Meatier fish, such as salmon or tuna
- Grilled lamb