



2008 Rosé



GRAPE VARIETY: 67% Grenache, 19% Mourvedre, 10% Syrah, 4% Viognier
VINEYARD: Vista Creek Vineyard, Paso Robles; Starr Ranch, Paso Robles; Fralich Vineyard, Paso Robles
BOTTLING DATE: April 23, 2009
ALCOHOL: 14.2%
PRODUCTION: 229 cases
RELEASE DATE: May 15, 2009

WINEMAKING

- Wine produced using the saignee method, and white winemaking techniques to retain freshness. The Grenache soaked overnight; the Mourvèdre soaked 2-3 days; the Syrah was bled off the same day it was crushed
- Fermented in neutral French-oak cooperage, and barrel-aged on the lees for 7 months
- Blended near the end of aging, filtered and bottled

TASTING NOTES

A dry, complex rosé, with aromas and flavors of strawberry, cherry, watermelon, and spice, and a light tropical note. This wine is very versatile, easily enjoyed alone or with a variety of foods.

Serve at cellar temperature of 53 – 55 degrees.
Ready to drink now....we'll make more next year!

FOOD IDEAS:

- Watermelon & Tomato Salad
- White Cheeses, such as Dry Jack, Piave Vecchia, and Goat
- Grilled Sausages
- Cured Salmon
- Creamy salads, such as crab or chicken