

Flying Cloud

TECH SHEET

2003

CENTRAL COAST
SYRAH ROSE



- Harvested by hand on September 26, 2003
- Varietal blend – mainly Syrah, small amounts of Petite Sirah and Pinot Noir
- Vineyard sources – Huerhuero Vineyard, Penman Springs Vineyard, Edna Ranch
- Average grape analysis – 24.8°Brix, 4.2 g/l T.A., 3.85 pH
- Whole-cluster pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52°F, non-malolactic fermentation
- Aged in four-year old French oak barrels *sur lies* for six months
- Wine analysis – 13.5% alcohol, 5.55 T.A., 3.46 pH
- Bottled on April 21, 2004

This is the second vintage of *Flying Cloud Syrah Rosé*. The 2003 year was warmer compared to 2002, and the wine is riper in terms of fruit expression, yet the acidity is a bit lower. The wine has a beautiful, light cranberry color. Not only is it beautiful to look at, it has soft acidity, medium body and has a lingering fruit impression. Don't confuse this with White Zinfandel, this is a refreshing dry rosé made in the Provençal style of southern France. It's a serious wine that stands up to a wide range of foods; best served chilled.

500 cases produced.