

Flying Cloud

TECH SHEET

2002
CENTRAL COAST
SYRAH ROSE



- Harvested by hand on September 13, 2002
- Varietal blend – 76% Syrah, 18% Pinot Noir, 6% Chardonnay
- Vineyard source: 72% Huerhuero Vineyard, 17% Bien Nacido Vineyard, 7% Edna Ranch, 4% Indian Springs
- Average grape analysis – 24.3° Brix, 5.78 g/l T.A., 3.70 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 – 13.4% alcohol, 6.70 T.A., 3.50 pH
- Bottled on April 2, 2003

This is the inaugural release of the *Flying Cloud* line of wines. *Flying Cloud Syrah Rosé* is made in a style that preserves the fruit aroma of the grape by fermenting very cold. The wine is then aged in four-year old French oak barrels *sur lies* to round out and soften on the palate. This Syrah Rosé is very aromatic, reminiscent of blackberries and red currants. It is a refreshing dry rosé with clean, crisp acidity, light to medium body and lingering flavors. It can be enjoyed as an aperitif or with lighter cuisine.

223 cases produced.