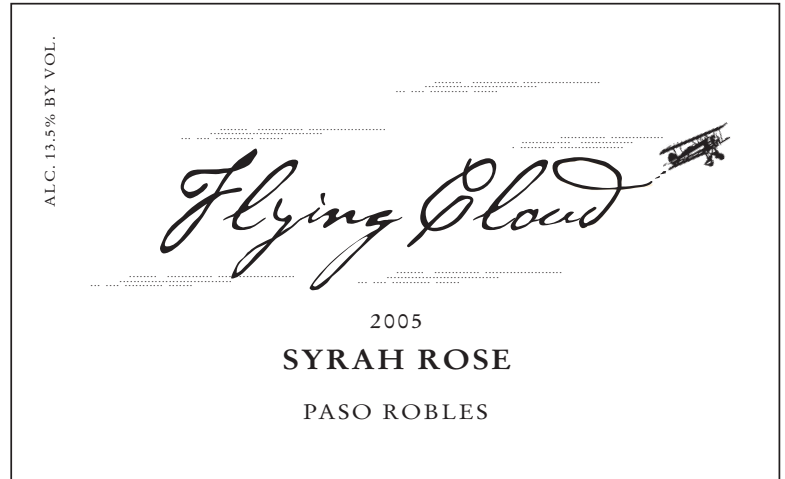


2005

SYRAH ROSE

PASO ROBLES



- Harvested by hand on September 17 and 29, 2005
- Vineyards – 50% Beck Vineyard and 50% Huerhuero Vineyard
- Average grape analysis – 24.5 °Brix, 6.2 g/l T.A., 3.45 pH
- Crushed and basket-pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52 °F, no malolactic fermentation
- Aged in four-year old French oak barrels
- Wine analysis – 13.5% alcohol, 6.03 T.A., 3.33 pH
- Bottled on March 28, 2006

This is a refreshing dry rosé made in the Provençal style. The 2005 growing season was exceptional, moderate and warm allowing for long hang-time in the vineyard. The grapes were crushed, and then pressed in a stainless steel programmable basket press to create a lightly colored, aromatic juice low in tannin. The juice was fermented cold (52 °F) in stainless steel, and aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation.

In the glass the wine has an enticing light salmon pink color and brilliant in clarity. The aromas are reminiscent of rhubarb, citrus zest, and grapefruit. The palate has fine tannins, is light in body and finishes with crisp acidity. This is an elegant, refreshing wine that can be enjoyed before a meal or with food. Best served chilled.

248 cases produced.