

Flying Cloud

TECH SHEET

2006

SYRAH ROSE

PASO ROBLES



- Harvested by hand on September 12, 2006
- Vineyards – 100% Beck Vineyard
- Average grape analysis – 23.5 °Brix, 5.2 g/l T.A., 3.45 pH
- Lightly pressed whole-clusters yielded a very light colored juice
- 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, 6.44 T.A., 3.27 pH
- Bottled on April 18, 2007

This is a refreshing dry rosé made in the Provençal style. The 2006 growing season was exceptional, starting off with a cool spring, followed by warm summer days and finishing with a cool fall allowing for long hang-time in the vineyard. Whole grape clusters were pressed in a stainless steel membrane tank 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.

The wine has an enticing very light salmon coppery-pink color and brilliant clarity. The aromas are reminiscent of strawberries and flowers. The palate has virtually no tannins, and is light in body, finishing with crisp acidity. This is an elegant refreshing wine that can be enjoyed before a meal or with food, best served chilled.

237 cases produced