



2006

ROSÉ OF PINOT NOIR

Our 2006 Rosé is comprised of 100% free-run Pinot Noir juice from our finest vineyards which include Kanzler, Koplen, Amber Ridge, Dutton Manzana and Keefer with a touch from Garys' Vineyard and Rosella's Vineyard. We also added a bit from two new vineyard sources, O'Neel and Gap's Crown. The wine was fermented until dry at a cold temperature in stainless steel to retain the fresh fruit component. This is the perfect wine for spring and summer.

AROMATICS: Bright strawberry with hints of blood orange and cranberry.

ON THE PALATE: Crisp and cleansing, our rosé shows bright strawberry and cranberry with a lingering finish of juicy grapefruit and wild berry. The approach is lively and crisp with red fruit and citrus. The palate is dry and crisp and carries the nuances of pure Pinot Noir flavors.

VINEYARD SOURCES:

Kanzler
Koplen
Amber Ridge
Dutton-Manzana
Keefer
Rosella's
Garys
O'Neel
Gap's Crown

HARVEST DATES	Sept. 22nd to Oct. 29th
BRIX AT HARVEST	23.7° to 27.1°
FERMENTATION TIME	60 days
FERMENTATION TEMP.....	52° F average
FERMENTATION TYPE	Stainless Steel
ALCOHOL	14.2% by Volume
pH	3.59
TITRATABLE ACIDITY	6.22 grams per liter
BOTTLING DATE	January 12th, 2007
PRODUCTION	768 cases

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