



**VARIETAL & VINEYARD:** This wine is 95 % Grenache and 5 % Mourvedre from our new vineyards planted in 1998. Two Grenache Noir clones purchased from Tablas Creek and Alban Vineyards. These clones, selected from Chateaueneuf du Pape give darker color and better structure than the majority of Grenache planted in California. Our vines are planted on low-vigor rootstock in 4'x 6' spacing.

**VINTAGE/HARVEST:** The 2002 vintage was a great one for us. A moderate summer was followed by a made-to-order September that featured warm and sunny days with very cool evenings. This allowed us to go for the gusto and pick our grapes at very sugars, which is when Grenache develops its most interesting flavors. We've learned from We harvested our Grenache October 2<sup>nd</sup> and 12<sup>th</sup> at an average of 27- degree brix. George routinely drops 50 to 60% of the crop, limiting the yield to 7 pounds per vine, which another important component to growing full-flavored Grenache.

**VINIFICATION:** We employed two methods of obtaining juice for this Rose. A portion of the Grenache and Mourvedre was made though saignee or bleeding juice from the tank of red must immediately after crushing. The balance was crushed into the press, and given a light pressing. In order to make bone-dry Rose we feel it is important to have a short skin contact to minimize tannins.

**STYLE/DESCRIPTION:** If you've been to the South of France you already know what this wine is all about. Floral and fruity nose leads to a rich and full-bodied wine that can handle a much wider variety of foods than your average white wine.

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<b>Harvested:</b> 10/2/02, 10/12/02 and 10/16/02	<b>Blend:</b> 95% Grenache, 5% Mourvedre
<b>Total acidity:</b> .71 gm/100ml	<b>Alcohol:</b> 14.5%
<b>pH:</b> 3.34	<b>Bottled:</b> 4/9/03
<b>Aging:</b> Stainless steel tank and barrels	<b>Cases Produced:</b> 249

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