



VARIETAL & VINEYARD: This wine is 65% Grenache and 35% Mourvedre from our new vineyards planted in 1998 to Grenache Noir clones purchased from Tablas Creek and Alban Vineyards. These clones, selected from Chateauneuf 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: 2005 was our best vintage for both Grenache and Mourvedre to date. We normally reduce the crop 50 to 60% to facilitate concentrated flavors. In 2005, nature did it for us with some cold and wet weather during the flowering in spring. This had the effect of limiting yield to 6 pounds per vine. We harvest Grenache and Mourvedre at full ripeness which gives us more Rhone-like flavors of raspberry jam, tar, and black pepper. It also means this is a full-bodied Rosé.

VINIFICATION: The method of obtaining the Grenache and Mourvedre juice for our Rosé was through *saignee* or bleeding juice from the tank of red must immediately after crushing. In order to make bone-dry Rosé we feel it is important to have a short skin contact to minimize tannins. The wine is fermented completely dry, and kept 5 months in a stainless steel tank until bottling. We prevent malolactic fermentation from occurring to preserve the natural fresh acidity.

STYLE/DESCRIPTION: If you've been to the South of France you already know what this wine is all about. A 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.

Mick

Harvested: 10/20/05 through 11/1/05

Total acidity: 0.65g/100ml

pH: 3.50

Aging: Stainless steel tanks

Blend: 65% Grenache, 35% Mourvedre

Alcohol: 14.3%

Bottled: 3/24/06

Cases Produced: 425
