

2007 ROSÉ
LAKE COUNTY

Winemaker Tasting Notes

A delicious wine with fresh aromas and flavors of raspberry, strawberry and lingonberry with a fresh lemon acidity. A dry Rosé with a creamy texture, full volume and hibiscus finish.

Vineyard

This wine was produced from Cabernet Sauvignon, Tempranillo, and Cabernet Franc grapes grown in Six Sigma Vineyards. The grapes were handpicked just after sunrise in early October through early November 2007 and gently carried to the winery in custom-made 40 lb picking bins.

Winemaking

The Rosé was made from juice bled during production of the Six Sigma red wines. The juice cold-fermented in 1-year old French oak barrels. The wine was stirred twice a week during fermentation and 2-month ageing on the lees. Malolactic fermentation occurred in the barrels.

Wine and Food Pairing

Pairs well with Mediterranean dishes, Bouillabaisse, seafood, grilled fish, white meats, grilled chicken and mildly spicy foods. A delicious complement to pasta topped with a quick sauce of chopped green olives and herbs. Serve chilled on a hot summer day or enjoy just below room temperature with fall and winter dishes.

Technical notes

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| Release Date: | August 2008 |
| Appellation: | 100% Lake County |
| Alcohol: | 14.5% |
| TA (g/100ml): | 0.56 |
| pH: | 3.6 |
| Production: | 498 cases |