

**2008 ROSÉ
LAKE COUNTY**

Winemaker Tasting Notes

Wonderful aromatics of wild berry, strawberry, melon, and fresh baked bread lead to taste of candied apple and citrus in a soft mouthfeel. This wine finishes crisp and dry.

Vineyard

Crafted from the same high elevation estate vineyards as our premium wines.

Winemaking

This rosé wine was made using the Saignée (seen-yay) method of draining juice from red wine fermentations. After twenty-four hours of skin contact, the juice finishes fermentation in neutral French oak barrels. We allow the wine to undergo a partial malolactic fermentation to enhance its soft, creamy mid pallet.

Wine and Food Pairing

Our Rosé is terrific as an aperitif on a warm summer day or pair it with salads, pâté, baked ham, and herb spiced chicken dishes.

Technical notes

Release Date	April 2010
Blend	45% Cabernet Sauvignon, 40% Tempranillo, 15% Pinot Noir
Appellation	100% Lake County
Alcohol	14.1%
TA (g/100ml)	0.58
pH	3.5
Production	106 cases