

2006 ROSEUM

Our 2006 Roseum is a seasonal wine inspired by the refreshing, dry rosés of southern France. With its sun-soaked slopes and coastal ambiance, Paso Robles boasts an ideal terroir for echoing the flavor and spirit of these popular Mediterranean wines. ("Ros-e-um" - Lat. rose colored, of the rose). The inspiration of the name comes from the Rhône valley's history that is still evident in its Roman ruins and in the endurance of its centuries-old wine trade.

The Grenache and Syrah grapes were harvested separately early in the morning at our Huerhuero vineyard. At the winery, they were crushed and transferred directly into the press, where they soaked on their skins for over 8 hours, in order to extract color and flavor. After this soak, they were pressed off their skins and the Grenache and Syrah were combined in a stainless steel tank, where the juice was cold fermented for 4 weeks to retain aromatic complexity and freshness.

TASTING NOTES & RECOMMENDATIONS

- Color:** Dark coral
Aroma: Wonderful nose of wild strawberries, watermelon, and kiwi fruit; floral notes of lilies and rose petals are also present and add complexity
Taste: Ruby Red grapefruit mingles with ripe summer berries, along with sweet melon flavors; vibrant acidity results in a refreshing wine with a long, clean finish

Serve at: 50° – 54° F

Drink now through 2009

Store in dark dry place at 55°– 65° F

TECHNICAL NOTES

Harvest Date	Brix ⁰	Vineyard	Blend	
09.07.06	20.9	Huerhuero	Grenache	60%
09.05.06	22.5	Huerhuero	Syrah	40%

Aging: 100% stainless steel fermentation

Bottling Date: 12.12.06

Release Date: 02.01.07

Cases Produced: 2911 cases

Alcohol: 13.5%

pH: 3.60

Total Acidity: 6.50 g/l

Residual Sugar: 0.58 g/l

This refreshing, full-flavored and crisp rosé is ideal summer drinking

M. Gubler

Matthias Gubler, Winemaker

