

2004 ROSEUM - SYRAH

Our 2004 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-é-um" - Lat. rose colored; of the rose). The inspiration for 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 grapes were hand harvested at our Pleasant Valley and Huerhuero vineyards. The wine was made in the classic saignée style, with free-run juice bled from the tank after abbreviated skin contact, then cold fermented in stainless steel tanks to preserve aromatic complexity and freshness. A percentage of Viognier was included in the final blend to uplift the bouquet and to fill out the fruit profile.

TASTING NOTES & RECOMMENDATIONS

- Color:** Dark corral
Aroma: Wonderful nose of quince and pomegranate with floral aromas of jasmine and a hint of white pepper
Taste: Ripe and rich with full body and honeyed texture; quince and alpine strawberries together with pomegranate and clove spice; crisp and refreshing with a long, clean finish

Serve at: 50° – 54° F

Drink now through 2007

Store in dark dry place at 55°– 65° F

TECHNICAL NOTES

Harvest date:	Brix:	Vineyards	Blend	
09 -14 -04	25.6°	Pleasant Valley	Syrah	60%
	25.6°	Huerhuero	Syrah	20%
09 -23 -04	26.6°	Huerhuero	Viognier	20%

100% stainless steel fermentation

Bottling date:	02.22.05
Release Date:	03.19.05
Cases produced:	444 cases
Alcohol:	14.2%
pH:	3.62
Total Acidity:	6.04 g/l
Residual Sugar:	0.49 g/l

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

H. Gubler

Matthias Gubler, Winemaker

