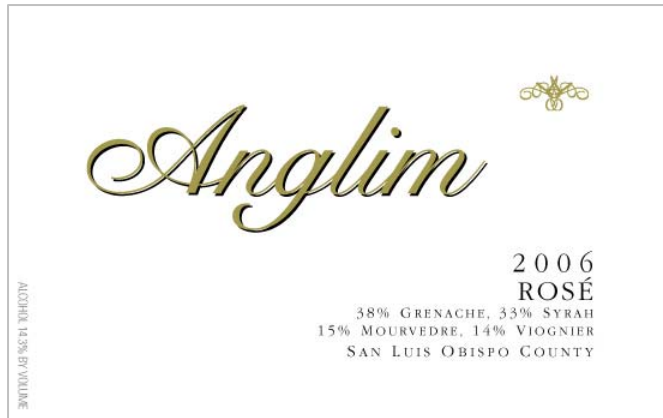




## 2006 ROSÉ



**GRAPE VARIETY:** 38% Grenache, 33% Syrah, 15% Mourvedre, 14% Viognier

**VINEYARD:** Cass Vineyard, Paso Robles; French Camp Vineyard, Paso Robles; Fralich Vineyard, Paso Robles

**BOTTLING DATE:** January 11, 2007

**ALCOHOL:** 14.3%

**PRODUCTION:** 411 cases

**RELEASE DATE:** February 1, 2007

### WINEMAKING

- Wine produced using the saignee method, and white winemaking techniques to retain freshness
- Fermentation in stainless steel and neutral French-oak cooperage, and aged 3 months in barrel
- Blended near the end of aging, filtered and bottled

### NOTES

This is a dry, complex rosé, with just the right amount of “freshness” and body on the palate, offering aromas and flavors of peach, strawberry, and cherry. Great alone or with a variety of foods, from poultry and ham to cured salmon and crab salad. Serve chilled.

Ready to drink now.