



2007 CERISE



GRAPE VARIETY: 43% Grenache, 25% Syrah, 18% Petite Sirah, 12% Mourvèdre, 2% Roussanne

VINEYARD: Cass Vineyard, Paso Robles; Fralich Vineyard, Paso Robles; Hastings Ranch, Paso Robles; Sunset Ridge, Paso Robles; Vista Creek Vineyard, Paso Robles

ALCOHOL: 14.5%

PRODUCTION: 654 cases

WINEMAKING

- Grenache, Syrah, Petite Sirah and Mourvèdre destemmed but not crushed and cold soaked for 1 to 3 days. Delestage of Syrah and Mourvèdre (for rosé program. Syrah and Grenache were tank fermented and pressed at dryness. Mourvèdre and Petite Sirah were fermented in 1.5 ton open top fermenters and punched down. Aged 36 months in neutral French oak barrels
- Roussanne was barrel-fermented and aged on the lees, with regular stirring early in the aging process
- Moved to tank and blended just prior to bottling.

NOTES

Our *Cerise* is true to its name in flavor and color, exhibiting dark cherry, blackberry and blueberry framed by spice box and earth.

FOOD IDEAS:

- Cajun spice seafood
- Grilled lamb or pork
- Roasted duck
- Goat cheeses