

## 2013 ROSEUM – HUERHUERO

Our 2013 Roseum is 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.

Syrah grapes from our estate Huerhuero Vineyard were selected and harvested early in the morning. At the winery, the grapes were crushed and transferred directly into a stainless steel tank, where they were cold soaked on their skins for 24 hours to extract color and flavor. The juice was then drained off the skins into another stainless steel tank and cold settled for 48 hours to further remove excess sediment. Upon racking, the juice was inoculated with a selected yeast strain to express fresh, aromatic fruit aromas and enhance its complexity.

### TASTING NOTES

**Color:** Bright raspberry

**Aroma:** Strawberry and pomegranate with hints of caramel

**Taste:** Rich and round with expressive juicy fruit and a quenching finish

### RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2017

Store in dark dry place at 55° – 65° F

Pairing suggestions: Asian salad, crab meat or simple chicken dishes

### TECHNICAL NOTES

Harvest date	Brix <sup>o</sup>	Vineyard	Blend
09.09.13 – 09.20.13	25.9	Huerhuero	Syrah 94%
		Huerhuero	Viognier 6%

**Aging:** 100% stainless steel

**Bottling date:** 03.05.14

**Release date:** 04.04.14

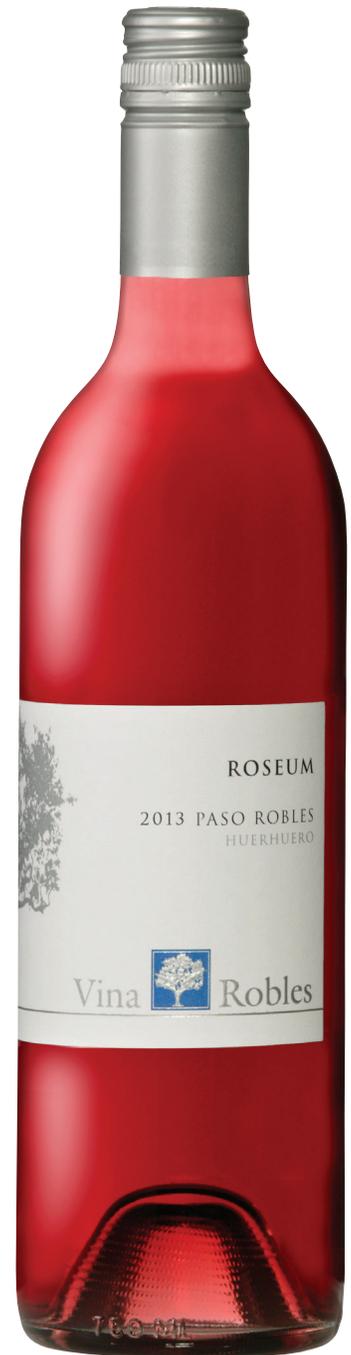
**Cases produced:** 714

**Alcohol:** 14.9%

**pH:** 3.48

**Total acidity:** 5.5 g/L

**Residual Sugar:** 2.37 g/L



*Kevin Willenborg*

Kevin Willenborg, Winemaker

*A lively, fruit forward Rosé*