Roseum

2014 • HUERHUERO • PASO ROBLES

Our 2014 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. A small portion of Viognier was blended prior to bottling to further aromatic expression.

Tasting Notes
COLOR: Bright raspberry
AROMA: Strawberry and pomegranate with hints of caramel
TASTE: Rich and lively with expressive pomegranate fruit and a quenching finish

Recommendations
Serve at 50° – 54° F
Enjoy now through 2018
Store in dark dry place at 55° – 65° F
Pairing suggestions: Asian salad, crab meat or simple chicken dishes

Technical Notes
Harvest date: 09.03.14 - 09.11.14
Vineyard Blend: Huerhuero Syrah 96%
Huerhuero Viognier 4%
Aging: Stainless steel
Bottling date: 04.28.15
Release date: 05.15.15
Cases produced: 717
Alcohol: 14.9%
PH: 3.65
Total acidity: 5.9 g/L
Residual sugar: Dry

Kevin Willenborg, Winemaker
A lively, fruit forward Rosé