2007 ROSEUM

Our 2007 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.

The grapes were harvested early in the morning at our Huerhuero Vineyard. At the winery, they were crushed and transferred directly into the press, where they soaked on their skins for over 8 hours, in order to extract color and flavor. After this soak, they were pressed off their skins in to a stainless steel tank, where the juice was cold fermented for 4 weeks to retain aromatic complexity and freshness.

TASTING NOTES
Color: Dark coral
Aroma: Fresh and aromatic bouquet of raspberries and white cherries with floral and white pepper accents
Taste: Wild strawberries, pomegranate and cranberry flavors supported by a vibrant acidity, with a clean dry finish

RECOMMENDATIONS
Serve at: 50˚ – 54˚ F
Enjoy now through 2010
Store in dark dry place at 55˚ – 65˚ F
Pairing suggestions: Asian salad, crab meat, or simple chicken dishes

TECHNICAL NOTES
Harvest date  Brix  Vineyard  Blend
09.07.07  23.1  Huerhuero  Grenache  65%
09.07.07  24.5  Huerhuero  Syrah  15%
09.07.07  21.8  Huerhuero  Mourvèdre  15%
09.07.07  24.1  Huerhuero  Viognier  5%

Aging: 100% stainless steel
Bottling date: 12.10.07
Release Date: 05.01.08
Cases produced: 2317 cases
Alcohol: 13.5%
pH: 3.40
Total Acidity: 6.65 g/l
Residual Sugar: 1.4 g/l, dry

Matthias Gubler, Winemaker
A refreshing and crisp rosé