

2005 ROSEUM – SYRAH

Our 2005 Roseum is a seasonal wine 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 and moved to a stainless steel tank, where they were cold fermented for 4 weeks to retain aromatic complexity and freshness.

TASTING NOTES & RECOMMENDATIONS

Color: Dark coral

Aroma: Wonderful nose of ripe strawberry, watermelon, and kiwi. Floral notes of jasmine and honeysuckle are also present and add complexity

Taste: Ripe summer berries are echoed from the nose, along with sweet melon flavors. The bright, crisp acidity results in a refreshing wine with a long, clean finish

Serve at: 50° – 54° F

Drink now through 2008

Store in dark dry place at 55°– 65° F

TECHNICAL NOTES

Harvest date:	Brix:	Vineyard	Blend	
09.08.05	22.5	Huerhuero	Syrah	100%

100% stainless steel fermentation

Bottling date: 12.08.05

Release Date: 02.01.05

Cases produced: 1335 cases

Alcohol: 13.5%

pH: 3.48

Total Acidity: 5.80 g/l

Residual Sugar: 0.75 g/l

This refreshing, full-flavored and crisp rosé is ideal summer drinking

M. Gubler

Matthias Gubler, Winemaker

