



TASTING NOTES

Brilliant ruby color with the aroma of just-picked strawberries. Ripe raspberry, creamy vanilla and peach blossom flavors are highlighted in this crisp, enjoyable wine. This potpourri of fruit, with time, will take on a jammy element but don't wait too long—Rosés are made to be consumed early. We particularly enjoy this wine with fresh oysters, burgers, chicken dishes or grilled salmon.

DRY CREEK VALLEY

In the early 1950s, John Pedroncelli created a rosé originally from a blend of grapes and called it Vin Rosé. In 1954, he created our Zinfandel Rosé and we have had a Zin Rosé every year since. Grapes for our Zin Rosé were harvested from the Pedroncelli estate vineyards along with fruit from one other grower. The area's well-drained rocky soils, hillsides, and excellent microclimate enable Zinfandel to develop generous fruit flavors. Because the grapes were picked at full maturity, the natural varietal fruit flavor and color are evident in the finished wine.

WINEMAKING

Over the years, the approach has been refined when it comes to the style of our Zin Rosé. The accent on crisp acidity and true varietal character is just enough to let the fresh Zinfandel flavors shine.

After ensuring that sufficient flavor and color had been extracted from the berries, free run juice was drawn from the tanks after a 24-hour soak. The fermenting juice is finished like a white wine, in temperature controlled stainless steel tanks. In order to achieve its' off-dry style, the winemaker stops the fermentation before the wine is completely dry, leaving the residual sugar level at .80% – just enough sweetness to give a full, fruity flavor with a great acid balance to give a crisp and tart finish.

TECHNICAL NOTES:

Appellation: Dry Creek Valley
Alcohol: 13.0%
pH: 3.33
Total Acidity: 0.650g/100ml
Residual Sugar: 0.80%
Bottled: January 2006
Production: 3,000 cases