

2007 BREGGO CELLARS  
ANDERSON VALLEY  
ROSÉ OF SYRAH

RELEASE DATE	April 1, 2008
HARVEST	October 30, at 22.8° Brix
GRAPE SOURCE	Zicherman-Roemer Vineyard between Boonville and Philo in the Anderson Valley Appellation. Syrah clone 174 on SO4 rootstock.
CASES PRODUCED	120 cases Produced and Bottled at the Winery
FERMENTATION	100% tank fermented without malolactic fermentation
AGING	Settled in tank for three months.
TECHNICAL NOTES	Estate Bottled: February 16, 2008 Alcohol: 13.8%      pH: 3.1      Total Acid: 6.6 g/L
THE VINTAGE	“One of the most rewarding aspects of winegrowing is responding to each unique vintage. After the wet springs of 2005 and 2006, 2007 was a very different year. Rainfall was significantly below average, allowing for early season water deficits. Achieving water stress before veraison concentrates the vine’s energy in the fruit, resulting in great flavor intensity. With the exception of a small heat-wave in early July it was a cool summer with slow ripening, allowing for greater flavor development at lower sugar than in years past.”
WINEMAKER’S COMMENTS	“The aromatics of this summer sipper include marmalade, blood orange, white pepper, and rose petals. Flavors of strawberries, watermelon, and a hint of marzipan with a crisp acidity make this a perfect wine for enjoying on the porch.” —Ryan Hodgins