



2008
MENDOCINO COUNTY
ROSÉ OF SYRAH

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| THE VINTAGE | <p>“A promisingly wet December and January suggested a return to normalcy after a dry 2007, but a late-February storm proved to be the last of the year. A hard freeze at the end of April dropped temperatures into the mid-twenties Fahrenheit throughout the valley, damaging many young shoots. Three weeks later, as the surviving clusters of grapes were nearing bloom, a record setting heat-wave sent temperatures above 100 °F. The combined late frost and early season heat wave resulted in very low yields in all varieties. Above average temperatures in July and August helped speed up ripening after a late start to the season. Harvest began at a leisurely pace in mid-September with pleasant weather and excellent ripening conditions.”</p> |
| VINEYARDS | <p>Alder Springs Vineyard outside of Laytonville, in northern Mendocino County</p> |
| HARVEST | <p>October 23, at 22.2° Brix</p> |
| FERMENTATION | <p>Whole cluster pressing with two hours of skin contact Tank fermented at 65°F No malolactice fermentation permitted</p> |
| AGING | <p>Cold settled in tank for three months</p> |
| TECHNICAL NOTES | <p>Alcohol: 13.6 % pH: 3.65 Total Acid: 6.5 g/L</p> |
| CASES CRAFTED | <p>One hundred and twenty-three cases bottled on February 6, 2009</p> |
| RELEASE DATE | <p>March 1, 2009</p> |
| WINEMAKER'S COMMENTS | <p>“This is a delightful summer sipper. Aromas of sweet mountain strawberry and Rainier cherry mingle with notes of blood orange and white pepper. Hints of red grapefruit and apricot combine with a touch of cinnamon. In the mouth, the bright acid provides a clean finish punctuated by delicious flavors of strawberry, pepper, and watermelon.” —Ryan Hodgins, Breggo Cellars’ Consulting Winemaker</p> |