



CHARLES CREEK

VINEYARD

2008

Rosé

Napa Valley

Winemaker: Kerry G. Damskey
Production: 186 cases
Date of Bottling: March 5, 2009

The Vineyards: The Appellation: Napa Valley

The Vintage: A problematic vintage for much of California, 2008 offered yields reduced by as much as 30% (in some areas) from the previous year. The frosts that hit the state between February and April coupled with abnormal summer heat spikes also resulted in a somewhat earlier harvest in many areas but as the weather cooled in the early fall full flavor ripeness was realized and the harvest of 2008, though small in quantity, was considered a successful one.

The Blend: 38% Cabernet Franc, 30% Cabernet Sauvignon, 10% Syrah, 10% Merlot, 8% Petit Verdot, 2% White Riesling, 2% Grenache

Winemaking: Saignée Method-100% Stainless steel tank fermented

The Wine: This classic Rosé is produced in the traditional French saignée method, in which some of the juice of the red varietals is drawn away from the grape skins relatively quickly, picking up a moderate amount of pigment and very little tannin. While the juice that remains on the skins will become a deeper, richer red wine, what has been siphoned off is fermented to dryness at low temperatures in anaerobic stainless steel tanks, retaining the fresh fruit character of the varietals in a crisp, thirst quenching package.

Much like the refreshing, dry, Cabernet Franc based rosés of Anjou, France, this wine offers an enticing pale pink to salmon color, aromas of summer fruits (strawberry & melon) and a crisp, clean entry. The flavors encompass the fruit bowl, including raspberry and cherry with a touch of the Syrah spice component.

Serve with: Grilled Salmon on the patio or just as a summer quaff all by itself, this delicious Rosé will be a revelation to those that still think pink inherently means sweet!

The Stats: Alc: 14.4%
TA: 0.48 G/100 ml
pH: 3.45
RS: 0.01% (Dry)