



## 2007 Red Côte Rosé

~ Inaugural Release ~

The **2007 Red Côte Rosé** was harvested from Trece and Greg's Vineyard, located on Clayton Road in Suisun Valley. After a mild pressing, the juice was fermented at relatively low temperatures (approximately 1° Brix drop per day) to maintain maximum fruit flavors. The fermentation was ended with 0.8% residual sugar remaining. One barrel of Petite Sirah, also from Suisun Valley, was blended into the wine after the Cabernet Sauvignon fermentation was complete. The relatively high acid levels combined with the small amount of residual sugar produce a wine that is off-dry, yet racy and fruity.

### Technical Information:

Variety: 96% Rosé of Cabernet Sauvignon,  
4% Rosé of Petite Sirah

Alcohol: 13.8%

pH: 3.27

T.A.: 0.67 g/100ml

RS: 0.8%

Production: 580 cases

### Winemaker Notes:

This 2007 rose exhibits a bright bouquet of blood orange and passion fruit upfront, with added key lime aromas and subtle spice with scents of strawberries at the close of the nose. The palate flavors follow the nose with a nicely balanced mouthfeel. Bright acid plays with enjoyable fruit flavors on the opening of the palate. Fresh strawberries and blood orange exhibited upon first sip, lingering finish showcases passion fruit.

### Food & Wine Pairing:

This wine is a delightful sipper on its own, and is also a beautiful complement to Antipasto, baked goat cheese, spicy chicken wings, all dishes that include turkey, crab cakes, prosciutto with melon or fruit, and smoked salmon or trout.

**Suggested Retail:** \$12.99

