

The Walman Report,

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Artisan Family of Wines Announces Three New Releases Even in a Recession, You Needn't Lower Your "Wine-Drinking Standards"

June 8, 2009

Here are three terrific food-wines for under \$20. The style may be different but the commonality is quality. From the flexible Cabernet to the elegant Meritage to the delightful Rose, we loved them all. So will you!

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



The Story

Richard Burnley is the managing partner of sales and marketing for Artisan Family of Wines. He and his wife Louise Spinelli have been in sales and marketing all of their business lives. Having received a Bachelor of Science degree in Business Administration from East Stroudsburg University of Pennsylvania, Richard has worked for wine and spirits leaders, such as Wilson Daniels, Cuvaision Winery, and Cabo Wabo Tequila. The wines that Richard has marketed and brought to market from case #1 have combined sales of over one million cases.

Jeffrey Miller is managing partner of vineyards and winemaking operations. Jeff is a former attorney who has become a very hands-on grower and subsequent winemaker. Jeff's enthusiasm for winegrape growing and winemaking is unsurpassed. Along with his wife Beryl, he owns a small Napa Valley vineyard, and has 41 acres under cultivation in adjacent Suisun Valley. Because Jeff is growing Petite Sirah in Suisun Valley, Jeff joined PS I Love You.