

VERDAD WINE CELLARS

2004 Rosé Technical and Tasting Notes

95% Grenache
5% Tempranillo

This wine was made from Grenache grapes grown at Rancho Arroyo Grande Vineyards (16 barrels) located in the highlands of the Arroyo Grande Valley as well as Grenache from Hearthstone Vineyard in Paso Robles (3 barrels), and Tempranillo grapes grown at the Ibarra-Young Vineyard in Los Olivos. The Ibarra-Young Vineyard is under long-term lease and cultivated by Louisa and Bob Lindquist. The Tempranillo grapes were organically farmed.

After picking, the grapes were crushed, cold soaked overnight with their skins and pressed off the next day. After pressing, the wine was put into neutral French Oak barrels for fermentation.

The Tempranillo was picked on October 2nd. After picking, the grapes were crushed and left on their skins overnight, then pressed and put into older, neutral French oak barrels for fermentation.

Eight out of twenty total barrels were put through malolactic fermentation to add texture and complexity to the wine. In February 2005 the lots were blended together, fined and filtered before bottling.

This wine has a lovely pale rose color. Aromas of wild strawberries with hints of spice are followed by focused flavors of cherry, berries and melon notes end with a refreshing, crisp finish. This is an incredibly versatile wine which compliments a wide variety of dishes including seafood, poultry, beef, and is lovely on its own.

500 cases of Rosé were produced. The suggested retail is \$13.00.