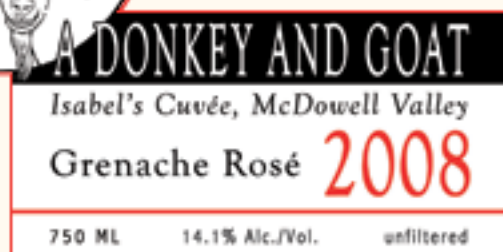

 2008 GRENACHE ROSÉ, ISABEL'S CUVÉE, MCDOWELL VALLEY

Appellation: McDowell Valley
Vineyard: McDowell Valley
Varietal: Grenache Gris
Clone: n/a
Age: 90+ years
Elevation: 950 feet
Soil: Gravelly loam
Yield: 1 ton/acre
Harvested: Oct 1, 2008
Pressed: 50% Oct 1 & 50% Oct 3
Blend: 100% Grenache Gris
Fermentation: 100% barrel ferm for
 primary & MLF
Aging: 4 mos. neutral FO barrels
Bottled: Unfiltered on Feb 7, 2009
Production: 168 cases
Release date: Spring 2009



 WINEMAKING NOTES

We treat our rosé with the same care as the other wines which means it makes no financial sense but after one taste, we think you'll understand this is our labor of love. These 90+ year old Grenache Gris vines are grown and harvested to make Rosé (ours is not a by-product originally destined for the floor drain). We typically de-stem and lightly crush before soaking on the skins for 36 hours at 55° F. However in 2008 we split our production into 2 lots. Lot 1 was pressed whole cluster the day we picked. After settling in tank for 3 days we racked to barrel. Lot 2 was de-stemmed and crushed and left to soak for 3 days before pressing to tank where it settled for 3 days prior to racking to barrel. Primary fermentations occurred in barrel using wild yeasts without nutrients or other enhancers. Malolactic fermentation was motivated to begin naturally in early December by creating a room with an ambient temperature at a balmy 70 F. The final blend was assembled in late January and we bottled without fining or filtration on February 7, 2009.

 TASTING NOTES

A vibrant salmon pink grabs your attention. Once the glass is raised, strawberry and rhubarb mingling with tangerine excite the nose. A moment to ponder reveals floral and earthy aromas. Juicy berry flavors balanced with bracing acidity keep our rosé fresh while the chewy tannins provide substantial texture and depth. Our most versatile wine, it compliments nearly everything on the spring and summer table.