



2005 TEMPRANILLO ROSÉ, RHINEFARM VINEYARD SONOMA VALLEY

VINEYARD

Tempranillo, the cornerstone variety of Spain's Rioja region, is a relatively new grape to California and has shown great promise in our Rhinefarm Vineyard. This wine marks our third vintage for Tempranillo Rosé, a refreshing wine that is bursting with refreshing fruit and is an ideal wine for the hot days of summer.

VINTAGE AND ORIGIN

The most challenging growing season in recent history, 2005 provided wine grapes of exceptional quality to those who were vigilant about tending their vines. A cool and unseasonably wet spring and early summer led to excessive vine growth that could easily have put the plants out of balance with respect to fruit and foliage. This meant that workers made numerous passes through the vineyards to remove leaves, thus promoting balance. The mild daytime temperatures through harvest worked to the advantage of wine quality in that this was the optimum environment for flavor and aroma compounds to develop. This coupled with warm nighttime temperatures, which promoted tannin maturity, makes for a vintage of very promising wine quality.

WINEMAKING

The fruit was hand picked in ½ ton bins and delivered to the winery in the cool morning hours where it was destemmed, lightly crushed and conveyed to tank. The must remained in contact with the skins for a short window to extract a light shade of color and bright berry and citrus flavors. The juice was pressed off of the skins and fermented at a cool temperature – 22% in neutral barrels and the balance in stainless steel. The resultant wine has a relatively full-bodied palate in tandem with exuberant fruit character.

WINEMAKER TASTING NOTES

Vivid aromas and flavors of red plum, kirsch, and hibiscus tea, with notes of tangerine zest. Medium weight, with a long, bright finish, this dry, ruby-colored rosé is Spanish-inspired and bred for outdoor dining. Pair with shellfish, or anything on the grill, from fresh prawns brushed with olive oil to marinated flank steak.

Jeff Bundschu
Sixth Generation Vintner



VARIETAL COMPOSITION:
100% Tempranillo

HARVEST: September 2005

BRIX: 22.0°

BOTTLED: January 2006

PRODUCTION: 400 cases

ALCOHOL: 13.4%

TA: 0.61 g/100ml

pH: 3.71

RS: 0.20%

