



Mendocino County – McDowell Valley
2006 GRENACHE ROSÉ

Harvest Notes:

A dry, warm harvest produced an early harvest of Grenache with great color, acidity and bright strawberry flavors. Old vine Grenache vines yielded a precious 2 & ½ tons per acre.

Vinification

Grenache was cold-soaked for 36 hours to extract some color from the skins, pressed off the skins, and then fermented with Grenache yeast at 60°F in stainless steel. Cold soaked Syrah was added for extra depth, mouth feel, and color.

Tasting Notes

Rosé is now a growing category for serious wine lovers, and McDowell has been recognized as a premier producer of stylish rosés reminiscent of the superb dry French rosés of Tavel for over twenty years. Our classic Rosé is made from mature fruit off 60-year-old vines that provides the intense varietal character of Grenache. McDowell's Grenache Rosé offers full flavors and complex structure, with exuberant strawberry flavor, wonderful floral notes and crisp acidity.

Technical Notes

Varietal Composition	95% Grenache Gris, 5% Syrah
Vineyard Location	McDowell Valley, California
Harvest Date	September 16, 2006
Analysis:	
Alcohol	14.5%
Residual Sugar	0.20
Total Acid	0.62 g/100ml
pH	3.43
Bottling Date	March 12 th , 2007
Total Case Production	700 cases
Release Date	April 1 st , 2007
Suggested Retail	\$15.00

McDowell Valley Vineyards
707-744-1053
www.mcdowellsyrah.com