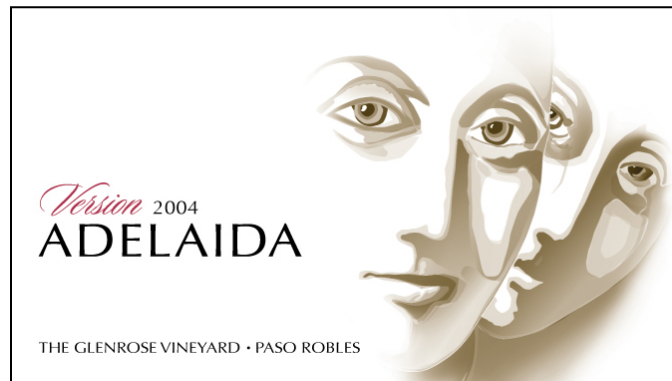


**VERSION 2004**  
**Glenrose Vineyard**  
**Rhône Style Red Wine**

Five varieties planted at topsoil challenged Glenrose Vineyard are the component grapes of this Châteauneuf-du-Pape imposter. Authentic Tablas clones show their French insouciance in this inhospitable rocky, limestone mountain terroir. Emphasizing Mourvèdre, with its “herb de provence” and gamey aromatics, the blend achieves complexity with the addition of red berry, fruit forward Syrah and Grenache. Esoteric varieties, Counoise and Cinsault, contribute vibrant strawberry and fleshy suppleness.

The whole berries were destemmed and exposed to native yeast, then gently punched down by hand twice daily to accentuate fruit purity and obtain harmonious supple textured tannins. Matured in three to four year old French oak barrels (no new oak) for 17 months and then blended together, the vinous quintet is a “pinot-esque” interpretation of Rhône grapes and shows a more subtle, refined treatment of potentially bold, rustic flavors. The finished wine is all about integration, showcasing bright aromatics, supple textures and spicy nuances.



**VINEYARD DETAILS:**

AVA: Paso Robles  
 Vineyard: Glenrose

**HARVEST DATES:**

September 7<sup>th</sup> – October 13<sup>th</sup>, 2004

**VINTAGE DETAILS:**

Variety: 34% Mourvedre, 22% Syrah, 18% Grenache, 14% Counoise, 12% Cinsault  
 Cases: 1184 cases produced  
 Release Date: April 1, 2007  
 CA Suggested Retail: \$26  
 Release Date: April 1, 2007  
 CA Suggested Retail: \$26

**TECHNICAL DATA:**

Alcohol: 14.8%  
 pH: 3.56  
 TA: 5.9 g/L  
 Brix: 24.8°  
 Yield: 2 tons/acre  
 Fermentation: 100% barrel fermented

**COOPERAGE:**

Barrel aged 17 months in 100% French oak.  
 Bottled: May 16<sup>th</sup>, 2006, Unfined, Unfiltered.