

ADELAIDA

Vin Gris de Syrah Viking Estate Reserve 2005

(Dry Rosé)

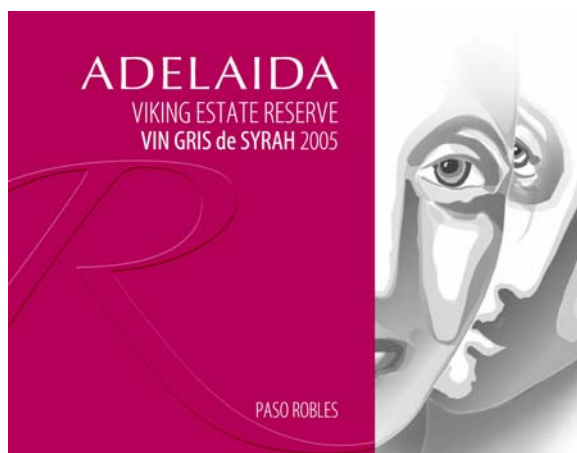
PASO ROBLES

PREFACE

Our goal here is to capture the essence of Syrah in a crisp, dry vin gris. Demanding a bottling unto itself, this wine was just too exciting to blend away. It spoke to us and was processed with minimal intervention, perhaps defining the saying “the winemaker’s job is not to screw things up”.

VINEYARD

This is the perfect site for the production of ultra-premium syrah. The thin calcareous rich soils that overlay the limestone-clay bedrock ensure vine stress and incredible flavor concentration in the resulting wine. The classic warm days and south facing topography of the vineyard maximizes ripeness and flavor intensity, while the cooling influence of the nearby Pacific Ocean (diurnal variations of as much as 50°) enables the grapes to retain their natural acidity. The 1,600-foot elevation enhances phenolic development, providing intense color and tannin structure.



WINEMAKING

This dry rosé resulted from our uncompromising Viking Syrah program. About 10% of the free-run syrah juice was bled off from the fermenter following the first 24 hours of harvest (saignée in French) to intensify the must by concentrating its skin-to-juice ratio. This small amount of beautiful pink juice was fermented in neutral French oak barrels with native yeast. The rosé was briefly aged in French oak barrels, and then bottled to preserve the crisp essence of syrah.

TASTING NOTES

A mere two barrels (50 cases) of this jump-out-of-the-glass, gravity-defying summer quaffer were produced from the Syrah saignée. Gorgeous blackberry and ripe plum flavors dominate with hints of fragrant wood smoke. Of limited production, enjoy while watching the sunset from your deck chairs! The quintessential essence of Viking Syrah, it is the nectar of syrah — fermented dry and crisp — to create to a robust apéritif for summer.

TECHNICAL DATA

Appellation:	Paso Robles - Westside	TA:	5g/L
Vineyard:	Viking Estate	pH:	3.7
Varietal content:	100% syrah	Finished alcohol:	14.1%
Harvest date:	September 20, 2005	Bottling date:	March 2006
Yield:	three tons/acre	Production:	50 cases
Brix:	24.4°	Release date:	March 2006
Fermentation:	neutral French oak barrels, native yeasts	Calif. suggested retail:	\$30
Aging:	six months in 100% neutral French oak barrels		