

VIN GRIS RESERVE 2006
GLENROSE VINEYARD
99 and Tablas Clone A, Rootstock 1103P

This small lot Vin Gris is made from free run juice (created from the weight of the harvested grapes in the fermenters) pulled during the first 24 hours of fermentation. The saignée (French for “bleeding”) process increases the intensity of the wine left behind by increasing the grapes’ skin to juice ratio. The Reserve Vin Gris is made from two varieties (57% Grenache and 43% Syrah) that were co-fermented to integrate flavors and achieve fruity complexity.

The Glenrose Vineyard, the source for many of our finest Rhône style wines, is located between Peachy Canyon Road and Kyler Canyon Road on the westside of Paso Robles, some 16 miles from the Pacific Ocean. The plantings (from clones brought directly from the Southern Rhône in 1990) are situated in a difficult, rocky outcropping of calcareous limestone rock. The vineyard resembles an Egyptian or Aztec pyramid, and some 30% of the steep terrain is terraced (literally cut into the limestone rockface). This austere environment produces wines of unique clarity and minerality.

A convincing “Vin de Plaisir”, this heady, ripe Rosé is full of fresh wild strawberry aromatics and rich juicy and warming flavors. Best served well chilled to focus its bright, savory personality, this serious Rosé is the perfect accompaniment to your Spring/Summer BBQ.

ADELAIDA
VIN GRIS 2006

THE GLENROSE VINEYARD • PASO ROBLES

R E S E R V E

VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Glenrose
Elevation: 1,200 – 1,600 feet
Grade: 30%
Soil: Calcareous Limestone
Clones: 99 and Tablas Clone A
Rootstock: 1103P
Planted Acres: 18

VINTAGE DETAILS:

Variety: 57% Grenache, 43% Syrah
Cases: 79 cases produced
Release Date: May 1, 2007
CA Suggested Retail: \$30

HARVEST DATES:

September 7th - September 10th, 2006

TECHNICAL DATA:

Alcohol: 15.4%
pH: 3.6
TA: 6 g/L
Brix: 25°
Yield: 2 tons/acre
Fermentation: 100% barrel fermented

COOPERAGE:

Barrel aged 5 months in 100% French oak (100% neutral).
Bottled unfinned and unfiltered on April 12th, 2007.