

C A L I 3 5 1



2007 CALI 351 Napa Valley Rosé
(Inaugural release)

Vinification Notes:

Our Rosé from the 2007 vintage was produced from Pinot Noir, Cabernet Sauvignon, and Merlot grapes. A small amount of lightly colored juice was removed just after the grapes were processed (*saignée*) and barrel fermented to dryness without malo-lactic fermentation. All barrel lots remained on light lees for five months of aging before being blended and bottled.

Tasting Notes:

Salmon pink in color, aromas of watermelon, strawberry and peach infuse this wine. The palate shows ripe red fruits and rose petals within a soft, round mouth feel. The wine's light acidity is delicately balanced with the fruit and carries a clean finish.

Harvest Date(s): September 3rd, 4th and October 11th 2007

Harvest Chemistry

Brix: 22.5

pH: 3.48

TA (g/L): 6.0

Technical Wine Notes:

Barrel fermented: 100%

Alc %v/v: 14.3%

pH: 3.32

TA: 7.0 g/L

RS: 0.6 g/L

9L Cases Produced: 117