

SYNCLINE

2004 Grenache Rosé

Tasting Notes

This wine exhibits classic provincial rosé characteristics of strawberries and watermelon rind. Grenache's classic spiciness and white pepper add structure and complexity.

Harvest Notes

Harvest Dates: Oct. 2, 9, 16, 17, 2004

Varietals: 75% Grenache, 18% Mourvedre,
7% Syrah

Vineyard: Clifton, Alder Ridge, McKinley Springs, Steep Creek Ranch

Brix at Harvest: 25.8- 26.1

Titrateable Acidity: .67 g/l

pH: 3.38

Alcohol: 13.8%

Cases Produced: 200

The fruit was hand harvested into 30 pound harvest boxes early in the morning and transported to the winery. The fruit was destemmed and lightly crushed into open top fermenters. After 24 hours of skin contact, 10-30% of the juice was drained into a stainless steel tank. Inoculated and fermented cool, the wine was sterile filtered and bottled in late February. No malolactic fermentation.