

## 2006 Verdad Rosé

This rosé is composed of 85% Grenache and 15% Mourvèdre. The Mourvèdre grapes were grown at Rancho Arroyo Grande Vineyard in the upper Arroyo Grande Valley. The majority of Grenache is also from Rancho Arroyo Grande and a small part (15%) is from Alisos Vineyard in Los Alamos.

The grapes were all coincidentally picked on October 10<sup>th</sup> at optimum ripeness and balance for Rosé. The sugar content ranged from 20.8 – 22 degrees brix. After de-stemming the grapes were left on their skins for about 15 hours before pressing. The must was then fermented in small neutral French oak barrels. The different lots of grapes were co-fermented together. About a third of the barrels went through malolactic fermentation. This contributed a slight creaminess and pleasant mouth feel to the wine.

The wine is a perfect pale rose-pink color with a touch of salmon. I don't mean to boast but it has literally taken me six vintages to get the color exactly where I want it and I'm quite happy with it.

The aromas are lovely ripe raspberries and wild strawberries. It is medium bodied on the palate with a creamy mouth-feel. The wine explodes with vibrant berry flavors layered with watermelon and spice. The finish is long and crisp. A delicious, balanced rosé.

1200 cases were produced.

Drink well!

-Louisa Sawyer Lindquist