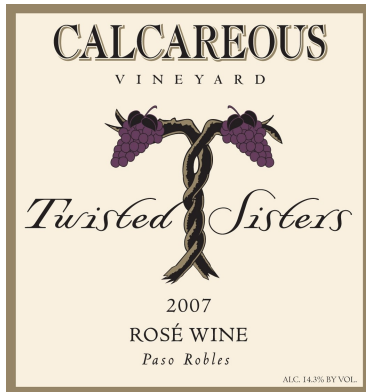


CALCAREOUS

VINEYARD



Variety : *Twisted Sisters
Rose'*

Vintage: 2007

Appellation: *Paso Robles*

Production: 275 Cases

Notes: The 2007 Twisted Sister Rose is full flavored traditional dry rose. Luscious summer fruit nose, combined with a light but complex mid palet and a Zesty lingering finish make it perfect, chilled on a balmy summers' day.

Growing Season

2007 Certainly a winemakers year. When it all came together so to speak. The vines planted back when the property was purchased had finally fought their way through the stony ground and produced a balanced crop of prized fruit grown on these calcareous soils. Vines that struggle are well known for producing tiny berries with exquisite flavors. These vines are much older than their diminutive stature would suggest, such had been the titanic struggle to take hold. All credit to those with the original vision it had certainly been worth everybody's patience.

Winemaker Notes

The technique used for the production of our rose is the so called *saignée*, commonly known as *bleeding*. This technique is generally used by wineries which produce super premium red wines and by some Rose Champagne producers. The *bleeding* technique consists of drawing a small quantity of must (the juice of freshly pressed grapes) out of the maceration tank in which a red wine is being produced. The part of must drawn from the tank is vinified by using classic white wine procedures and therefore the result will be almost blush like rose wine.

A very traditional technique that uses the most exciting part of the free-run juice and produces some of the best dry rosés on the planet. We add a brief stay on lees, which we stir bi monthly in barrels with natural finesse to add mid pallet richness.

Vineyards

Truly an expression of all the calcareous vineyards as we stole the most delicate portion of the must from our best red parcels.

Technical Notes

Alcohol: 14.3% pH: 3.50 TA: 6.30g/L