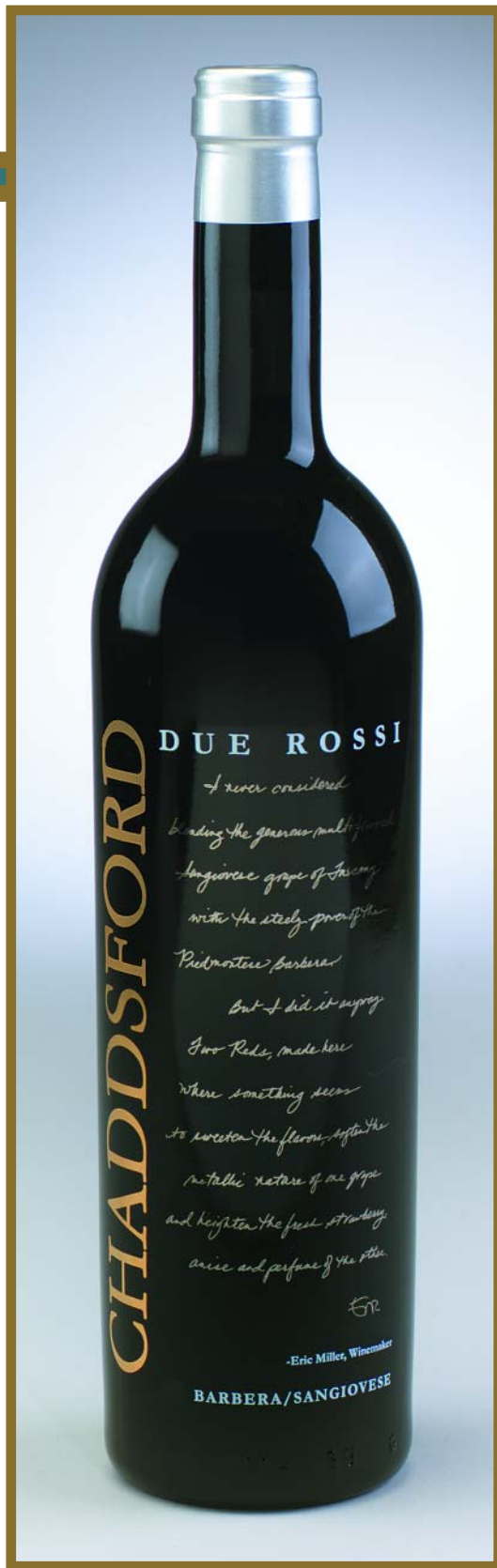


Due Rossi



Vintage: 2005

Size of Lot: 688 cases

Components: 63% Barbera from the Miller Estate Vineyard and Flowing Springs and 37% Sangiovese from Rohrer.

Date Picked, Processed: October 6-October 19, 2005

Characteristics of Vintage: Simply put, the 2005 season was superb. We started the spring with a modest crop and very invigorated vines, then things got dry and we had to watch the vines suffer a bit. But as leaves began to wilt all the energy went into the fruit. In the final month we had perfect warm sunny days and cool dry nights (which allowed for extended hang-time), translating into intense flavors - something we have not seen for a couple of years. I am very very excited about the 2005s!

Fermentation Temperature: 85° F, and finish at 68° F

Residual Sugar: 0.060%

Total Acidity: .62

Alcohol: 14.1%

pH: 3.53

Finishing: 10 months in French Oak, 100 malolactic fermentation.

Winemaker Notes: *In the nose there is slight smoke, violets, blackberry, licorice and some red candy. This medium-full body wine is laden with uncountable flavors and just bursts in the mouth with sweet vanillans, a big bouquet of flowers, ripe jammy fruit and licorice.*

CHADDSFORD WINERY