

# Due Rossi



**Vintage:** 2007

**Size of Lot:** 403 cases

**Components:** 80% Barbera from the Miller Estate Vineyard, 20% Sangiovese from the Rohrer Vineyard.

**Date Picked, Processed:** October 15 - October 24, 2007

**Characteristics of Vintage:** The 2007 vintage was very, very good, one I have called the vintage of a life time. While I was bowled over by '01 and '02 in this region, you might remember I eventually down-graded them to a 9 out of 10 after experiencing '05. So how do I put a number to '07? It was simply extraordinary. Perfect long cool dry spring. A smattering of moisture in July. Stressed vines focused on their progeny, my grapes. A harvest long and cool and clear and dry. Yes, I am extremely grateful to the climate, soil and temperature gods who gave me this opportunity for perfection in 2007, something I hope my 36 vintages of making wine on the east coast have prepared me for. Did I say that 2007 was very good?

**Fermentation Temperature:** 85° F, finish 68° F.

**Residual Sugar:** 0.042%

**Total Acidity:** 0.65

**Alcohol:** 13.7%

**pH:** 3.70

**Finishing:** 10 months French and Hungarian Oak. 100% Malo-lactic fermentation.

**Winemaker Notes:** *Light to medium depth blue red color. A nose of fresh ground coffee with a complex mix of cherry twig, root beer, sasparilla. Medium bodied wine with an unusual mix of fine sandy tannins and a soothing mouth-coating non-stop barrage of violets, licorice, cherry, plum and blueberry.*

CHADDSFORD WINERY