

Rose'



Vintage: 2008

Size of Lot: 263 cases

Components: 42% Chambourcin from Miller Estate, 23% Pinot Noir from Philip Roth, 19% Cabernet Sauvignon from Waltz, 6% Merlot from Waltz, 7% Cabernet Franc from Paradocx, 3% Petit Verdot from Flowing Springs.

Date Picked, Processed: September 19- October 20, 2008

Characteristics of Vintage: Except for losing much of our crop to a devastating hail storm, 2008 was an average vintage and an example of why I like growing wine in this region. Winter was pretty mild and after a long cool colorful blossoming of daffodils and tulips we hit one hot June and everything from vines to weeds jumped into rampant gear. Summer was a bit drier than usual until early September when we got more rain than we were comfortable with. Early varieties like Pinot Noir and Chardonnay were taken to their limit, and then it was dry through the harvesting of Syrah, Merlot, Cab and Cab Franc, then a little rain on the latest varieties like Barbera, Petit Verdot and Sangiovese. Overall, I rated it about a 7 out of 10 for early varieties and an 8 for later varieties; based on what we have in the cellar the '08 wines may rival the very good '01, '02 and '05 vintages.

Fermentation Temperature: 55° F

Residual Sugar: 0.3%

Total Acidity: 0.64

Alcohol: 12.8%

pH: 3.30

Finishing: Stainless steel fermented, unoaked, 0% malolactic fermentation.

Winemaker Notes: *This year we "bled" the richest fruity Chambourcin (Jansen Estate), the ripest Cabernet and Merlot, our best Petit Verdot, and turned it into the most intense rosé I can imagine, in the European saignée style. The accepted term for this procedure is bled, as in blood: we bled off the first pale "free run" juice, before the selected red grapes were mechanically pressed to extract the balance of their heartier juice. From this gentle, hands-off process, we got such delicate perfume with a blush of faint color, a pure clean acidity, perfect lean body, the tender awakening of a vintage. Here's how I think of it: a perfect chameleon. Take it out of the refrigerator and it's a fragrant white with forward fruit and color; put it on the table and it fills the shoes of a serious red wine.*

CHADDSFORD WINERY