

# Rose'



**Vintage:** 2009

**Size of Lot:** 185 cases

**Components:** 100% Syrah from the Miller Estate Vineyard

**Date Picked, Processed:** October 2, 2009

**Characteristics of Vintage:** 2009 began warm with the suggestion of early bud break. In fact buds extended and were about to open then suddenly slowed down when things got cool and clammy early May - and then things finally pushed just as our first warm wet weather moved in. Overall, a cooler and wetter-than-average season. We pulled every trick in my book from thinning the crop and canopy multiple times to delaying harvest by almost 3 weeks for every variety. In the end we got some very nice components for our delicate whites and lighter reds, but I did not want to compromise the great run of big reds we have had in the cellar so I declassified all my late season varieties like Cabernet and Barbera.

**Fermentation Temperature:** 55° F - 58° F

**Residual Sugar:** 0.4%

**Total Acidity:** 0.90

**Alcohol:** 12.4%

**pH:** 3.12

**Finishing:** Stainless Steel fermented and finished.

**Winemaker Notes:** *This year we "bled" Syrah grapes from our own Miller Estate Vineyard. 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