



2009 Rosé of Mourvedrè  
“The Watermelon”

Appellation:	Santa Ynez Valley
Vineyard:	Vogelzang
Harvest:	By hand early morning September 25
Yields:	3.25 Tons per acre
Crush:	Lightly rolled in crusher to break skins; then held in press for 24 hours for skin contact before pressing
Innoculum:	Actifloro Rose' Ady
Fermentation:	In neutral barrels, long and cold.
Barrel regime:	4 months in neutral French oak barrels.
Bottling:	March 2 <sup>nd</sup> , 2010
TA:	.656 g/100ml
ALC:	14.8%
PH:	3.36
Production:	180 cases