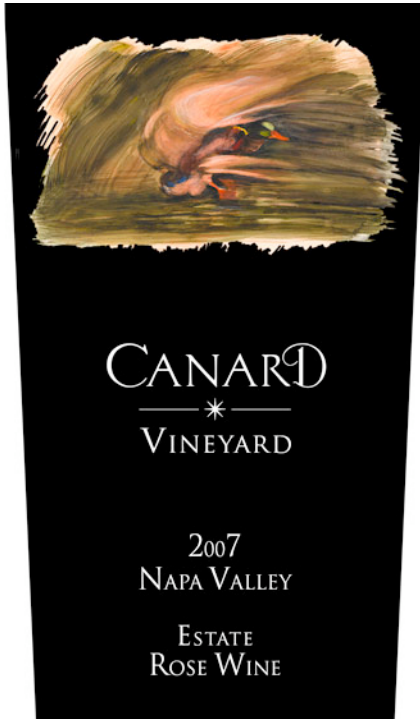


CANARD VINEYARD – ESTATE ROSE'



Vintage:	2007
Appellation:	Napa Valley: Calistoga, California
Fermentation:	Cold fermentation in neutral French oak barrels. 20% Malolatic Fermentation
Aging:	3 months in Neutral French Oak
Cooperages:	Damy, Francois Frère, Demptos
Varietals:	100% Cabernet Sauvignon
Alcohol:	14.4%
Release Date:	August 1, 2008
Cases Produced:	224
Suggested Retail:	\$12.00

VINEYARDS & WINEMAKING

Our winemaker, Brian Graham, believes that the vineyard is absolutely the most important factor when creating a wine. “For me, it’s the vineyard that creates the quality and a wine’s uniqueness. Really it’s all about the vineyards.”

Situated just South of Calistoga on the Silverado Trail, this sustainably farmed vineyard has short cool mornings and evenings with long very warm days. Deficit irrigation and traditional cordon trained vines high above the soil allows for a constant breeze to flow through the vineyard. This environment yields the qualities most prized among Napa Valley fruit.

After picking, the grapes were sorted and de-stemmed into a fermentation tank. We immediately pulled off free run juice to create this Rose'. This also helped to concentrate the Cabernet Sauvignon left on the skins. Once barreled down the juice went through a slow, cold fermentation to ensure its freshness and crisp fruit flavor. A partial malolatic fermentation was allowed to round out the mouth feel and add depth to the wine. This Rose' was aged in only neutral French Oak barrels for 3 months prior to bottling.

TASTING NOTES

Ripe, red, Bing cherries and red plums dominate the nose of this wine. A seamless transition from the nose to the palate leads to a rich, very soft, fun light red wine. This wine is bone dry and aged in neutral French oak barrels for 3 months prior to bottling.