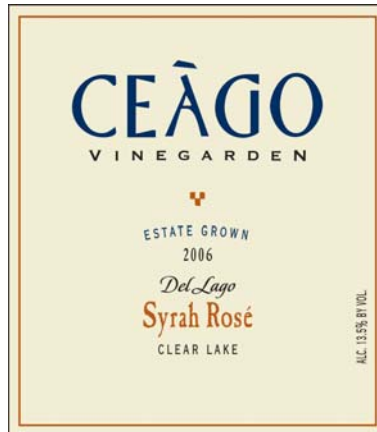


Ceago 2006 “*Del Lago*” Syrah Rose



Grape Source:

100% estate grown and hand harvested from our certified Biodynamic® vinegarden in Lake County, California. Harvested from September 28th to October 7th, 2006 at 24.8 brix

Cooperage:

100% stainless steel fermentation. No barrel aging.

Technical Data:

Lake County, Clearlake AVA

13.5% Alcohol by volume

0.05% RS

0.64 / 3.40 pH

270 cases produced

Certified Biodynamic® by Demeter®

Growing Season:

The 2006 growing season was marked by high precipitation levels during winter and early spring. The hot, dry summer at Clearlake let the grapes ripen smoothly free of disease and fungus pressures.

Vinification:

Hand-harvested clusters were cold-soaked for 18 hours. The grape juice was removed from the skins and fermented in small stainless steel tanks.

Winemaker Notes:

Our 2006 Syrah Rose has full ripe flavors with strong essence of strawberry cream and hints of pomegranate. The crisp and fruity flavors exemplify the purity and cleanliness of Biodynamic wines. Our Syrah Rose pairs well sliced meats, cheeses, spring salads, and spicy summer dishes. Enjoy!