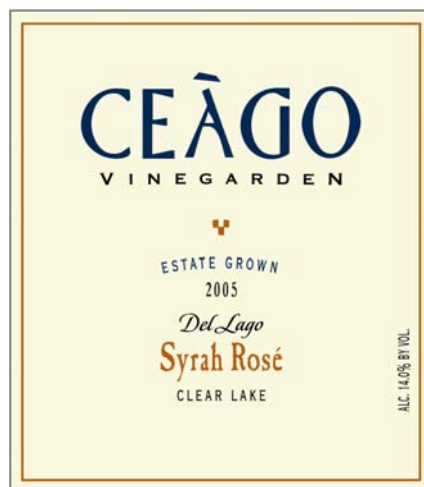


Ceago 2005 “Del Lago” Rose



Release Date:

February 2006

Grape Source

90% Syrah ~ 10% Cabernet Sauvignon

Our Syrah Rose was 100 % estate grown and hand harvested from our Biodynamic Farm in Lake County, California on October 9th, 2005 at 22.5° Brix. The grapes were grown and certified Biodynamic by Demeter and Organic by Stellar.

Cooperage

100% aged in new Eastern European oak barrels
2 weeks in barrel
No malolactic fermentation

Technical Data

Mendocino appellation
14.00 % alcohol by volume
0.3% RS
0.62/ 3.64 acid/pH
390 9/WL cases produced

Growing Season:

The 2005 growing season started off with a wet spring which allowed the water to stay present within the soil through the mild and warm summer. 2005 had a beautiful and extended fall that allowed for constant ripening and produced excellent fruit.

Vinification:

Our 2005 Rose was bled off the skins after the grapes were hand harvested in half-ton bins, destemmed and held in contact for 2 days. The juice was then fermented in small stainless steel tanks at a cool temperature of 50° to 58° F for three weeks. Fifteen percent of the wine was transferred to new Eastern European oak barrels for a period of 2 months to add a character of vanilla oak and spice. The wine was then blended back and stabilized for bottling on January 10th, 2006.

Winemaker Notes:

The 2005 Syrah Rose has beautiful aromas of strawberry cream, citrus and honeysuckle that lead to flavors of lemon, grapefruit and tangerine with a hint of caramel at the end.