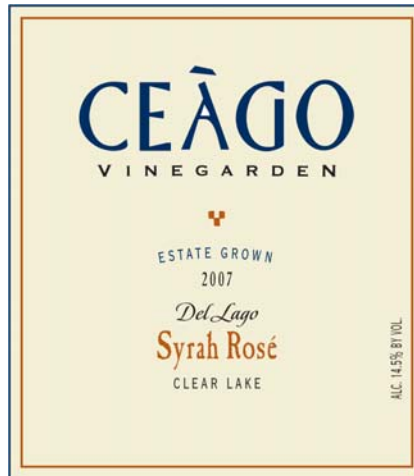


Ceago 2007 “Del Lago” Syrah Rose



Grape Source:

100% estate grown and hand harvested from our certified Biodynamic® vinegarden in Lake County, California. Harvested from September 10th, 2007 at 24.4 brix

Cooperage:

100% stainless steel fermentation. No barrel aging.

Technical Data:

90% Syrah

10% Cabernet Sauvignon

Lake County, Clearlake AVA

14.5% Alcohol by volume

0.02% RS

0.61 TA

3.3 pH

575 cases produced

Certified Biodynamic® by Demeter®

Growing Season:

The 2007 growing season started off with a good sunny spring that followed though into the summer. Harvest started in mid August and gave a light crop which accelerated the ripening, however, quality and concentration stayed strong making the wines exceptional.

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:

Attractive, soft and bright pink color, this wine has very delicate and complex aromas of strawberry, rose petal, and a touch of cotton candy. The palate is generous, round and soft yet brisk and firm with a wonderful balance, crisp acidity and silky richness. This wine pairs well with most spring and summer foods shared in an outdoor atmosphere.