



2007 Allison, Rosé of Syrah, Sonoma Coast, California

Technical Data

Release Date: April 2008

Harvest Date: October 10,
2007

Harvest Brix: 24.8

Wine: pH 3.22 TA .66

Alcohol: 14.1%

Processing:

50% Whole Cluster Press
50% Saignée – Tank Bled

Fermentation & Ageing:

Stainless Steel Tank

Blend:

100% Cool Climate Syrah

Vineyard Sources:

Hendricks Family Vineyards,
Sonoma Coast

When Daddy is away daughters will play. A vision of the second generation of Steltzner Vineyards inspired by days spent poolside and farmers market creations cooked alongside family and friends. Good things happen when Dad leaves town! Spring 2007 marks the second release of “Allison” Dry Rosé of Syrah.

We found exceptional vineyards tucked in the cool Sonoma Coastal region. Warm days ripen fruit with intensity and cool evening fog and breezes provide a chance for the grapes to rest. When crafting this wine we prefer to harvest these grapes when brought to full ripeness, hand picking this lot. We handle the fruit gently combining traditional saignée techniques and whole cluster pressing some of the fruit. We then begin fermentation and finish ageing the wine in stainless steel tanks for several months prior to bottling.

We have chosen the screw cap closure to protect the vibrant, bright and aromatic berry fruits found in the “Allison” Rosé of Syrah. This wine can be described in one way – Pink, Fun, and Tasty!

Tasting Notes: Alluring aromas of strawberries, guava and mango mingle with some nice mineral components. This wine is full and rich and well developed. The aromas in the nose carry over to finished flavors in the wine, showing predominate flavors of tropical fruit and strawberries, all nicely balanced and framed with a nice acidity.