



2008 EOS ESTATE DRY ROSÉ PASO ROBLES

Winemaker Comments

Dry Rosé is a staple of life in the Mediterranean wine growing regions of Spain, France, Italy, and beyond. Crisp and fruity, it is a natural and delicious partner to the casual regional cuisine & com-fortable lifestyle of the area. This 2008 is our inaugural Eos bottling, produced through 'saignée' or draining juice from red wine fermentors after less than a day of skin contact. The varietal selection evokes wines from the border area of Spain and France – Syrah, Merlot, Cabernet Franc, and Petite Sirah all play a part. This juice was then fermented very slowly in stainless steel tanks at cool temperatures; a process also employed in the production of highly aromatic white wines. Early bottling captures all the freshness and vibrance of the fruit.

Wine Notes

NOSE: Aromatic; 'fruit-punch,' strawberry, cranberry, orange zest, melon

MOUTH: Crisp but balanced; orange zest, mouth-watering acidity & fruitiness

FINISH: Finished wonderfully refreshing; leaves one's palate lingering over orange blossom, citrus zest, and melon

Food Pairing Recommendations

Pair with Mediterranean fare or salads; pizzetta bianca, shrimp ceviche, white bean & tuna salad, pita & fresh vegetables with hummus, grilled calamari – any of the fresh and light foods of summer

Technical Notes

VARIETAL: 44% Syrah, 32% Merlot,
23% Cabernet Franc, 1% Petite Sirah

HARVEST DATE: 10/2008

HARVEST BRIX: 24.2°

RESIDUAL SUGAR: 0.6%

TOTAL ACIDITY: 7.1g/100ml

PH: 3.40

FINISHED ALCOHOL: 13.5%

BARREL REGIME: 100% Tank Fermented

VINEYARD LOCATION: 44% Bordinero Vineyard,
32% Margarita Vineyard, 24% Eos Estate



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