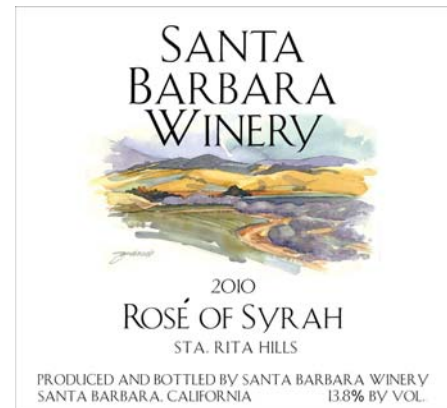


SANTA BARBARA WINERY

2010 ROSÉ OF SYRAH

When Bruce first identified a section of Hilltop Ranch Vineyard as being particularly well suited to making rosé, we were becoming aware of a re-energized interest in these wines produced in a dry style with serious winemaking techniques. A dry rose is a prized complement to food and company, particularly well suited for warm summer days outside as an apertif or to accompany a meal.

The 2010 Rosé of Syrah is composed of Syrah fruit from Hilltop Ranch Vineyard in the Santa Rita Hills AVA, on an adjoining property to Lafond Vineyard. The grapes were destemmed and hand sorted, followed by an overnight cold soak on the skins prior to pressing for proper color intensity. A cool fermentation took place entirely in stainless steel tanks. This process preserves the electric color and the bright fruit flavors and aromas nicely balanced by firm acidity courtesy of the cool climate of Santa Rita Hills.



A terrific wine with ample weight to enjoy with all but the heartiest of foods. Delightfully refreshing with a simple lunch of cheese, cured meats, olives and bread on a warm day.

HARVEST

Dates: November 9
Vineyard: 100% Hilltop Ranch
Santa Rita Hills
Sugar: 23.7° Brix
Production: 225 cases

WINE

Stainless Steel Fermentation
Total Acid: .63
pH: 3.13
Alcohol: 13.8%
Residual Sugar: Dry
\$15 / bottle

