

2007 Spirit of the Rogue River

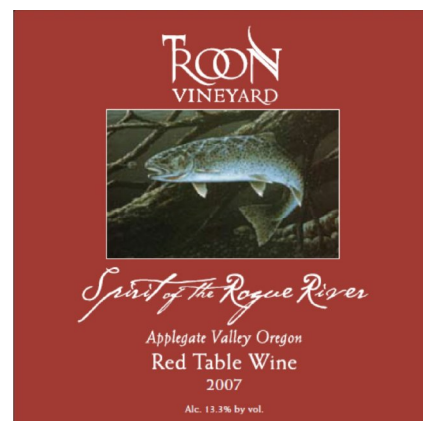
Details

Grape Variety/Origination 33% Syrah ,33% Merlot, 34% Zinfandel
Applegate Valley

Growing Conditions: An early, even growing season descended into a cooler and wetter than normal harvest. Patience and careful picking decisions were needed to ensure good quality throughout.

Winemaker Comments: We have partnered with Evergreen Bank & The Art Along the Road Foundation to create a wine commissioned to showcase the grandeur of the Rogue River. The Spirit of the Rogue River bottlings will provide a portion of every bottle sold back to the arts community in the Pacific Northwest. Purchases of this wine will help seed young emerging Pacific Northwest artists with local galleries to showcase the hidden talents that we have in or own backyard. A worthy cause indeed!

Tasting Comments: The Spirit of the Rogue River is based on a blend of some of our favorite varieties in the Applegate Valley - Syrah, Merlot and Zinfandel. These varieties seem to work well in concert with one another, balancing fruit and tannin, mouthfeel and acidity. The 2007 does not contain Cabernet. We felt that leaving it out would improve early drinkability.



Fermentation

Method: Crushed to tanks and bins, cold soaked & pressed before dryness
Temperature: 78-90F
Maloactic: Yes
Length of Barrel Aging: 10 months
Origin of Barrel: 25% 1 yr old, 50% 2 year old, 25% New – 75% French Oak 25% American Oak

Technical Data

Alcohol: 13.5%
Brix: 23.8 B
pH: 3.55
R.S. (g/L): 0.2
Total Acidity (g/L): 6.0 g/L

Awards

Pricing

Wholesale Price \$

Suggested Retail \$

