

Barreto Cellars

2004 Grenache Rose

Variety: 97% Grenache, 3% Souzao

Appellation: Arroyo Grande Valley

Harvest date: 10/12/04

Brix at harvest: 23.2

Alcohol: 13.0%

Acidity: 5.10g/L

pH: 3.26

Residual Sugar: 0.19g/L

Date Bottled: June 7, 2005

Winemaking: Hand harvested and whole cluster pressed, then cold settled for 3 days. The juice was racked and fermented. When fermentation completed the wine was gravity racked off of its lees and aged in stainless steel until bottled.

Tasting Notes: A light and crisp food conscious wine, exhibiting melon and strawberry aromas.

