



VINTAGE ROSÉ

VIRGINIA, 2005



- Vintage report:** 2005 was a memorably excellent vintage. Ample early-season rainfall produced typically abundant vegetation, which was continuously subject to active canopy management. Carefully managed early development of the berries enabled them to ripen opulently through long weeks of excellent later-summer sunshine and moderate to cool evening temperatures, and still withstand brief, heavy rains in September without damage. The reds will show elegant, age-worthy structure, and the whites the signature vivacity of the vineyard's style. A classic Octagon vintage.
- Grape varieties:** Nebbiolo, 45 percent; Sangiovese, 27 percent, Cabernet Franc, 28 percent
- Vineyard:** Goodlow Mountain section of Barboursville Vineyards.
- Harvest:** Conducted by hand, early October.
- Vinification:** Minimal skin contact, fermented in stainless steel for 90 days at 50 degrees. Bottled in April 2006, after 6 months of stainless steel aging on the lees.
- Production:** 1,100 cases.
- Analysis:** Alcohol 12.6 percent
Residual sugar 0.6 percent
Total acidity 0.71 percent
- Tasting notes:** Extravagantly pretty stone fruit nose and palate, with hints of pineapple, mango and guava, in a vivaciously succulent yet pleasingly astringent profile. A lingering, vibrant finish sustained by firm structure, an ideal food wine.
- Food Pairing:** Clams "Casino"
Salad of Seasonal Mushrooms, Virginia Ham, Light Mustard Dressing, Brochette of Herb-Grilled Grilled Seafood & Vegetables