

# GREAT OAKS RANCH Vineyard

A warm summer day, something savory and spicy on the grill, a group of friends – what wine to start with? Around these parts, wine lovers turn to a nicely chilled bottle of Rosé. Yep, even the cowboys working Great Oaks Ranch “drink pink” on those sultry summer days. Then again, the Great Oaks Rosé is a seriously made wine, that just happens to be most delightful at those particular times of year when friends, family (and cowhands) gather.

Syrah is an easy-going and somewhat gregarious grape that grows easily in many locations. Those grown in the warmer, eastern end of the Santa Ynez Valley ripen to perfection, balanced by the food-friendly acidity in the grapes that results from the cool summer evenings. The meticulous grape farming at Great Oaks Ranch and the concentration of the 2009 vintage add to the complexity and intense flavor profile of this delightful Rosé release. Crafted from the property’s Syrah grapes, it is a new world interpretation of a classic Provençal Rosé.

The Syrah grapes were harvested by hand in late October of 2009.



Taken to the winery in the very early hours of the morning immediately after being picked to retain the early morning crispness, the blueish-purple clusters were put into the press as if they were white wine grapes. Rather than a rosé made in the “saignee” method (where the winemaker bleeds juice from a red wine), the whole cluster press of the Syrah grapes lends greater depth and true Syrah fruit notes to the resulting wine. Fermentation began in a cold, stainless steel tank, with Malolactic fermentation inhibited to retain the lively acids in the wine and bring forth the true fruit character of the grape.

An inviting pink-coral color shines from the clear glass bottle, visually displaying the vivid and refreshing character of the wine. In the glass, the brilliance of the wine glows with an almost sparkling clarity. Delicate aromas of a summer garden pulse from the glass, with reminders of fruit blossom and garden herbs. A swirl brings a fresh bouquet of berries, begging a sip. Crisp and lively on the palate, flavors of maraschino cherry juice, strawberry preserves and an intriguing note of quinine linger and linger. A hint of hibiscus tea on the finish...mmm. Sniff. Swirl. Sip. Repeat.

<b>Release Date:</b>	Spring, 2011
<b>Production:</b>	41 cases of 750ml bottles
<b>Vineyard Location:</b>	Central-Eastern edge of the Santa Ynez Valley, from a raised knoll in the block. North-South row orientation. 1200 vines per acre.
<b>Yield:</b>	Restricted to 3.0 tons per acre.
<b>Varietal Composition:</b>	100% Syrah.
<b>Fermentation:</b>	Hand harvested October, 2009. Spontaneous fermentation started in stainless steel with native yeasts. Finished in neutral French Oak barriques.
<b>Alcohol:</b>	13.5%
<b>pH:</b>	3.66
<b>TA:</b>	6.9 g/L
<b>Winemaker:</b>	Andrew Murray
<b>Winegrower/Proprietor:</b>	Nancy and Michael Lippman

