



**Zacherle Wine:** Rose' Wine Napa Valley 2008

**Vintage:** The 2008 vintage was a classic year in which we had relatively normal temperatures throughout the season that resulted in the fruit ripened to meet our standard pick dates. We began the year several weeks behind but strong heat waves in August pushed our fruit to maturity sooner than expected. This wine represents a selection of vineyards from Carneros to Calistoga; a blend of Pinot Noir, Syrah and Cabernet Sauvignon offers a delicate complexity of layered fruit flavors.

**Tasting Notes:** The color is a pink blood orange expressing aromas of strawberry, peach and red plums followed by notes of rose petals and almonds. The palate enters lush and soft with moderate acidity that cuts through a medium structure that falls across the length of the palate. The finish is clean, crisp and with lingering flavors of stone fruit, watermelon and plum fruit.

**Technical Notes:**

Blend: 60% Pinot Noir, 25% Syrah and 15% Cabernet Sauvignon

Harvest Date: September 3rd, 25<sup>th</sup> and October 15<sup>th</sup> of 2008

Harvest Chemistry: Brix: 23.3 Total Acidity: 7.2 g/L pH: 3.32

Vinification: These three varietals were vinified separately. The fermentation temperatures were cool (55-60 F) in barrels. At dryness the wines were lightly sulfured and aged for 8 months in barrel sur lee, then racked and blended prior to bottling.

Barrel Program: 100% Neutral French oak barrels

Wine Chemistry: Alc. v/v: 14.2% pH: 3.40 Total Acidity: 6.3 g/L RS: Bone Dry at < 0.2%

Bottled: May 7th, 2009 Cases: 122 cases

Zacherle Wines  
1501 Cedar St.  
Calistoga CA 94515  
707-337-9072  
Fax: 707-942-4661  
[nile@zacherlewines.com](mailto:nile@zacherlewines.com)  
[www.zacherlewines.com](http://www.zacherlewines.com)