



2008 Rosé of Mourvedrè “The Watermelon”

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| Appellation: | Santa Ynez Valley |
| Vineyard: | Vogelzang and Williamson-Doré |
| Harvest: | By hand on October 24, 2008 |
| Yields: | 2.25 Tons per acre; ~5ppv |
| Crush: | Whole cluster crushed, then macerated 24 hours before light pressing |
| Innoculum: | Bandol m83 |
| Fermentation: | In neutral French Oak Barrels for roundness |
| Barrel regime: | 4 months sur lies |
| Bottling: | March 12, 2009 after filtration |
| TA: | 0.67g/100ml |
| PH: | 3.62 |
| Production: | 125 cases |

Winemaker's Note's:

Aromas of Rose Petals, Santa Rosa Plum skin and Watermelon rind, followed by Raspberry, Watermelon and Pistachio Honey flavors. Pour yourself a slice of Watermelon- Bill Wathen