



2005 ROSATO MENDOCINO

This dry fermented, medium bodied rosé of Sangiovese is made using traditional French methodology. The juice spends 72 hours in contact with the red skins giving this pink a powerful punch of flavor and color. Tangy, cranberry-cherry flavors with a succulent mouthfeel and frisky finish. Too delightful to save for later, drink now.

2005

APPELLATION	Mendocino 100% Sangiovese	ANALYSIS	Alcohol 14.1% pH 3.65 TA 0.71
HARVEST	Oct. 29 & Nov. 1, 2006 Picked 24.7 Brix	PRODUCTION	1,229 cases
VINEYARD	Gibson Ranch Hopland, California	BOTTLED	March 27-28, 2006
BARREL AGING	No Barrel Aging 36% Saignée after 72-hour cold soak	NOTES <i>Suggested Retail Price: \$15</i>	
RELEASE	May 1, 2006		

H I S T O R Y

Founded in 1998 by Dave Miner, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, handcrafted wines using fruit from Oakville Ranch, Ed and Norma's vineyard and other carefully selected California vineyards. We produce limited quantities of Cabernet Sauvignon, Merlot, Syrah, Zinfandel, Sangiovese, Pinot Noir, Chardonnay, Viognier and Sauvignon Blanc using a combination of old world winemaking techniques and modern technology. The focus of our label is to produce high end, reserve style wines that reflect the unique characteristics of individual vineyards or "terroir" where specific varietals grow best.