

BLOCKHEADIA



RINGNOSII

ALL TANK

Rose of Cinsault, Mourverde, Grenache and Syrah grapes fermented and aged exclusively in stainless steel tanks.

This process allows for the purest extraction of fruit and mineral resulting in a wine that brightens rather than dominates cuisine.

Eat, Drink & Live
-Michael Ouellette

TASTING & SERVICE NOTES

VINTAGE:	2006
APELLATION:	California
COMPOSITION:	Primarily Cinsault and Mourverde with a fraction of Grenache and Syrah.
WINEMAKING:	The fact that these grapes were grown and picked exclusively to make rose results in a wine of bright fruit flavors and lower alcohol . The grapes were macerated from six to twenty four hours and then pressed.
TASTING NOTES:	Ripe strawberry and dried cherries flavors are well supported by an absolutely dry and crisp finish of orange peel.
MATURATION PERIOD:	4 months
FOOD PAIRING:	Beef and lamb, well seasoned and char grilled. Also goes well with grilled, garlic marinated calamari. Brilliant with any dish that includes sautéed tomatoes.
AGEING POTENTIAL:	Open at present and consume before the summer has past.
IDEAL SERVICE TEMPERATURE:	45-48°
SUGGESTED TYPE OF GLASS:	Riedel Vinum Extreme: 444/30 Syrah
DECANT:	not recommended
CASES PRODUCED:	380
RELEASE DATE:	February 2007