

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2008 ROSÉ

Harvested: September 4-5, 2008

Blend: 100% Syrah

Appellation: Sierra Foothills

Sugar at Harvest: 23.2 °Brix

Alcohol: 13.8% by Volume

pH: 3.63

67 cases bottled February, 2009

Winemaking:

Syrah grapes hand harvested then de-stemmed. Cold soaked for 24 hours then pressed. Fermented slowly in neutral oak barrels until dry. Aged for 3 months sur lees.

Tasting Notes:

Our Rosé captures aromas of the first fruits of the spring. Strawberries and cherries awaken your senses. Savor the bright, refreshing flavors.

Food Pairing:

A wonderful beginning to any meal. Complements soft cheeses and savory salads.

Retail Price: \$16.00

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2008 ROSÉ
SIERRA FoothILLS

ROSE WINE ALC. 13.8% BY VOL.

WWW.LUCCHESIVINEYARDS.COM

WINERY: 530.273.1596 TASTING ROOM: 530.274.2164