

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2009 ROSÉ

Harvested: September 17, 2009

Blend: 100% Syrah

Appellation: Sierra Foothills

Sugar at Harvest: 22.9 °Brix

Alcohol: 13.8% by Volume

pH: 3.66

70 cases bottled April, 2010

Winemaking:

Syrah grapes hand harvested then destemmed. Cold soaked for 24 hours then pressed. Fermented slowly in neutral oak barrels with 3 months maturation sur lees.

Tasting Notes:

Our Rosé captures the essence of spring and summer fruits. Aromas of strawberries, cherries

with orange zest greet you with the first swirl. Ripe fruit flavors are carried by crisp acidity and softened by a hint of thyme on the finish.

Food Pairing:

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

SILVER! El Dorado County Fair

BRONZE! Orange County Commercial Wine Competition

BRONZE! San Francisco Chronicle Wine Competition

Retail Price: \$16.00



WWW.LUCCHESIVINEYARDS.COM

WINERY: 530.273.1596 TASTING ROOM: 530.274.2164