



2002 ROSATO MENDOCINO



Often misrepresented as something akin to sweet and icky, often by seriously misinformed Cabophiles...true and truly dry rosé wines are the quintessential summertime quaffers of choice. A *Saigne* from 100% Sangiovese after 65 hours in contact with the red skins, this medium-bodied Rosato offers up not only a refreshing change of pace, but a mouthful of seriously refreshing fun. A tried and true partner to a wide array of dishes, we recommend you chill a bottle or three the next time you fire up the grill, pop a cork and enjoy the pink drink with eyes wide open.

APPELLATION	<i>100% Mendocino 100% Sangiovese</i>	ANALYSIS	<i>Alcohol 14.2% pH 3.53 TA .68</i>
HARVEST	<i>October 14, 2002 Picked 25.6 Brix</i>	PRODUCTION	<i>764 Cases</i>
VINEYARD	<i>Gibson Ranch Hopland, California</i>	BOTTLED	<i>March 25, 2003 Suggested Retail: \$12</i>
BARREL AGING	<i>No Barrel Aging 33% Saigne after 65 hour cold soak</i>	NOTES	
RELEASE	<i>May 1, 2003</i>		

H I S T O R Y

Founded in 1998 by Dave Miner, President of Oakville Ranch Vineyards, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, hand crafted 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, Cabernet Franc, 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.