



2003 ROSATO MENDOCINO



Reminiscent of your favorite frozen concoction of watermelon, cran-strawberry sans the colorful umbrella. Not meant for the faint of heart and not at all cloying, this perfect poolside companion pairs well with warm weather fare like prosciutto wrapped melon or shrimp. A saigne from 100% Sangiovese after 72 hours in contact with the red skins, this truly dry, medium-bodied Rosato offers up a refreshing change of pace. Anticipation is overrated, fruition is... fantastic. Drink now, and drink *icy cold* for earth-shattering enjoyment.

APPELLATION	100% Mendocino 100% Sangiovese	ANALYSIS	Alcohol 14.2% pH 3.43 TA .70
HARVEST	October 21, 2003 Picked 25.5 Brix	PRODUCTION	747 Cases
VINEYARD	Gibson Ranch Hopland, California	BOTTLED	March 19, 2004 Suggested Retail: \$12
BARREL AGING	No Barrel Aging 38% Saignée after 72-hour cold soak	NOTES	
RELEASE	May 1, 2004		

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.