



2004 ROSATO MENDOCINO

Our Rosato, a dry fermented, medium-bodied rosé of Sangiovese, has acquired an amazingly devout following. Made using traditional French methodology, the juice is spends 72 hours in contact with the red skins. The resulting brilliant magenta-hued wine is not meant for meek, and not at all cloying. A perfect poolside companion that pairs well warm weather fare (think prosciutto wrapped melon or shrimp on the bbq). Drink now, and drink icy cold for earth-shattering enjoyment.

2004

APPELLATION	100% Mendocino 100% Sangiovese	ANALYSIS	Alcohol 14.2 % pH 3.61 TA .64
HARVEST	September 28, 2004 Picked 25.6 Brix	PRODUCTION	545 cases
VINEYARD	Gibson Ranch Hopland, California	BOTTLED	March 25, 2005
BARREL AGING	No Barrel Aging 38% Saignée after 72-hour cold soak	NOTES <i>Suggested Retail Price: \$15</i>	
RELEASE	May 1, 2005		

HISTORY

Founded in 1998 by Dave Miner, along with his wife Emily and his parents, Ed and Norma, Miner Family Vineyards produces small lot, handcrafted 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, 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.