

2005 Spirit of the Rogue

Details

Grape Variety/Origination: 30% Syrah, 39% Merlot, 28% Zinfandel, 3% Cabernet 100% Applegate Valley

Growing Conditions: A mild spring and fall resulted in a later harvest than in 2004. The cooler conditions made for softer reds with elegant and fruit forward characteristics.

Winemaker Comments: We have partnered with Al Devine, Vice President of Evergreen Bank & The Art Along the Road Foundation to create a wine commissioned to showcase the grandeur of the Rogue River. The 2005 and 2006 Spirit of the Rogue bottlings will send a portion of all proceeds for every bottle sold back to the arts community in the Rogue Valley. Purchases of this wine will help seed young emerging Rogue Valley artists with local galleries to showcase the hidden talents that we have in or own backyard. A worthy cause indeed!

Tasting Comments: Aromas of elephant heart plum, candied pear, and winesap apple accompany a subtle smokiness that has become a signature of the River Guide Red. The wine is surprisingly easy to drink in its youth, with a mouthfeel more reminiscent of ripe Pinot Noir than Syrah. This could be a great compliment to tomato based dishes, smoked salmon, or barbeque.

Fermentation

Method: Crushed to tank & bins, Cold soaked & pressed before dryness

Length: 15 Days

Temperature: 78-90 F

Malolactic: Yes

Length of Barrel Aging: 12 Months

Origin of Barrel: 50% One Year, 25% New & 25% 2 Year Hybrid

Technical Data

Alcohol: 12.50%

Brix: 23.5 B

pH: 3.4

r.s. (g/L): 0.20%

Total Acidity (g/L): 6.7

Awards



Pricing:

Wholesale Price \$ _____

Suggested Retail \$ _____

