



FRENCH ROSÉ

HARVEST REPORT:

The 2004 vintage benefited from good rains during winter and the beginning of spring. This allowed the soil to regain its water reserves after the unusually hot and dry 2003 vintage. Summer was characterized by average temperatures and sufficient humidity levels which permitted slow and steady vine development. Harvest took place across most of the Languedoc-Roussillon region during a warm and sunny September. This balanced heat allowed the grapes to reach ideal maturity and yielded wines characterized by delightful ripe fruit aromas and concentrated full fruit flavors.

WINEMAKER NOTES:

Our 2004 Red Bicycleette™ French Rosé is a blend of Syrah, Grenache, and Pinot Noir sourced from the Minervois, Hérault, and Limoux regions. The vineyards in these areas benefit from both the warmth of the Mediterranean sun as well as cooler evening temperatures characteristic of the continental inland foot-hills found in the region. This favorable climate helps lengthen the grape maturation process, yielding evenly ripened, concentrated, and full-flavored grapes. The syrah component of the 2004 Red Bicycleette French Rosé delivers rich fruit aromas and structure, Grenache imparts a full fruit softness and roundness on the mid-palate, and Pinot Noir delivers bright fruit character.

The Grenache and Pinot Noir grapes used in Red Bicycleette French Rosé were handpicked, cold soaked, and quickly transferred to the press. Limited skin contact in the press resulted in perfect color extraction for Rosé. The Syrah component was cold-soaked, with the free-run juice being drained off, the remainder crushed, and each lot fermented separately. Fermentation took place in stainless steel tanks over two weeks under controlled temperatures of 17°C to ensure maximum fruit flavors. Once fermented to dryness, the base wines were settled in stainless steel tanks. The components were then blended, fined and filtered for bottling.

TASTE PROFILE

Color:	Brilliant, transparent rose pink
Bouquet:	Bouquet of fresh raspberry, strawberry, and plum
Palate:	Mid-weight fresh red fruit and spice
Finish:	Cleansing, crisp finish

SUGGESTED PAIRINGS:

Caesar salads, grilled seafood and savory barbeque of all types

Grape Source:	Minervois, Hérault, Limoux, France
Varietal Content:	40% Syrah, 30% Grenache, 30% Pinot Noir
PH:	3.3
Residual Sugar:	0.65g/100mL
Titrateable Acidity:	0.65g/100mL
Alcohol Level:	13%

For additional information, visit our website at www.redbicycleette.com.

