



## Red Bicycleette 2006 France Rosé

### Description

Color: Brilliant, transparent, rosy pink

Bouquet: Bouquet of fresh strawberry, and raspberry

Palate: Medium body, rich mouthfeel with substantial length of red fruit

Finish: Pleasantly crisp

### Viticulture Notes

Winter and spring 2006 in Languedoc-Roussillon brought rain to replenish the water table, flowering was on time and we marched into summer with dry conditions and prospects of another hot summer. July was also very hot and no rain. However, the nights were cool. August evolved into a surprisingly below-average temperature month, but without any noticeable precipitation. However, once rain came at the end of August homogeneity in coloring set in, accompanied by a sudden acceleration in ripening. Overall, our sugar levels were high but balanced by good acidities and with firm but integrated tannins.

### Winemaking Notes

Our 2006 Red Bicycleette® French Rosé is a blend of Syrah and Grenache sourced from the Gard and Aude 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. The cool dry summers lead to good maturity and acid retention for our grapes. The result of excellent weather conditions are evenly ripened, concentrated, and full-flavored grapes in 2006 vintage. In this vintage of French Rosé, the Syrah component delivers rich fruit aromas and structure, Grenache imparts a full fruit softness and roundness on the mid-palate, and delivers fresh fruit character. The grapes used in Red Bicycleette French Rosé were handpicked, lightly crushed and then cold soaked for a short period. They were then quickly transferred to the press. Limited skin contact in the press resulted in excellent color extraction for Rosé. Fermentation took place in stainless steel tanks for three weeks under controlled temperatures of 15 -18°C to ensure optimal red 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.

**Varietal Content:** 86% Syrah, 14% Grenache

**Varietal Origin:** Gard and Aude, France

**Titratibility Acidity:** 0.49g/100ml

**pH:** 3.12

**Alcohol Level:** 12.80%

**Residual Sugar:** 0.84g/100mL

### Wine Description

Rosy pink bouquet that opens to a medium-bodied palate of fresh strawberry and raspberry flavors. The finish is pleasantly crisp and dry with a substantial length of red fruit.

### Suggested Food Pairings

This wine pairs excellently with a variety of dishes, from salads and seafood to savory meats and exotically spiced cuisine.