

# RED BICYCLETTE

## Red Bicyclette 2007 Rose

### Wine Description

The 2007 Red Bicyclette® Rose displays a beautiful rosy pink hue and reveals light fruit aromas and flavors of strawberry and raspberry. The finish is pleasantly crisp and dry with a substantial length of red fruit.

### Harvest Notes

The warm winter and early flowering led many to prepare for an early harvest. However, the cooler summer temperatures along with wet weather slowed fruit development and led to harvest starting at the more typical time of early to mid-September. The berries were a bit bigger in 2007, but in good condition with great concentration of anthocyanins. Acidity levels were lower than in 2006, but the 2007 vintage produced wines with lively fruit aromas and flavors and exceptional color pigmentation.

### Winemaking Notes

The grapes that went into our 2007 Red Bicyclette Rose were sourced from the Herault, area within the Languedoc Roussillon region in Southern France. The grapes were crushed and destemmed, and received 12 hours of skin contact prior to pressing. The must was then fermented in upright stainless steel tanks at cool temperatures (15-18°C or 59-64°F) for approximately three weeks. After primary fermentation was complete, the wine underwent partial malolactic fermentation. The components were then blended, filtered, and cold-stabilized for bottling.

### Finished Wine

**Varietal Content:** 73% Syrah, 18% Grenache, 9% Cinsault

**Varietal Origin:** Herault in the Languedoc-Roussillon, France

**Titrateable Acidity:** 0.5 g/100ml

**pH:** 3.14

**Alcohol Level:** 12.36%

**Residual Sugar:** 0.87 g/100ml