



## 2008 Rosé

### Winemaker Notes

Rosé has an alluring pink color that distinctly states it's not red or white and is best when served chilled and drunk young. Xpression has youthful aromas that are reminiscent of fresh picked strawberries and cherries followed by hints of watermelon, peaches and citrus fruits. Made with incredible finesse and balance, this semi-dry wine finishes crisp and clean.

### Vineyard Notes

The Kautz Family vineyards, where grapes for this Rosé were hand selected, are located in the Sierra Foothills appellation in addition to the Mokelumne River and Sloughouse sub-

appellations of the Lodi AVA. These well-drained soils, each with their own unique qualities, are ideal for growing world-class winegrapes.

### Sustainable Viticultural Practices

Crop reduction, leaf removal, organic materials, and drip irrigation are used to improve the quality and intensity of flavors. Cover crops, which attract beneficial insects, are also employed. In addition, we place owl and wood duck boxes around the vineyards and ponds helping to preserve the surrounding habitats.

### Serving Suggestions

Rosé goes well with, Indian, Thai, and other

Asian cuisines as well as many seafood dishes. It's also excellent with picnic sandwiches or a plate filled with fresh berries, mild cheeses and crackers. On a warm summer day, try it with a salad of bib lettuce and fresh grapes topped with Roquefort cheese for a light and refreshing meal.

### Technical Information

Appellation: California

Blend:  
Chardonnay,  
Sauvignon Blanc,  
Symphony, and  
Tempranillo

Alcohol: 13.0%  
pH: 3.01  
TA: 7.9 g/L  
RS: 1.4%

Released: April 2009

Production: 5,000 cases