

## ST. FRANCIS WINERY & VINEYARDS

### 2006 ROSÉ SONOMA COUNTY

**HARVEST** September 2006  
**ALCOHOL** 15.5% by volume  
**pH** 3.35

**BOTTLING** March 2007  
**AGING POTENTIAL** Drink Young  
**TA** 0.51g/100 mLs

A summer romance with a warm breeze on your face and the view of vineyards in sight. This wine is what Sonoma summers are all about. Rosé being the French word for “pink”, this lovely wine is a blend of 75% Merlot grapes and 25% Syrah. Hand picked at 23 ½ brix, the grapes are then crushed and immediately pressed to maintain its deep pink hue. The juice is then cool fermented for 30 days at 55-60 degrees maximizing the production of fruit esters of the yeast. The result is a refreshing and delightful wine, with crisp acidity and aromas of honeysuckle and bosc pear. Enjoy chilled on a summer day.

ST·FRANCIS

2006  
SONOMA COUNTY

ROSÉ

