



## LEE FAMILY FARM

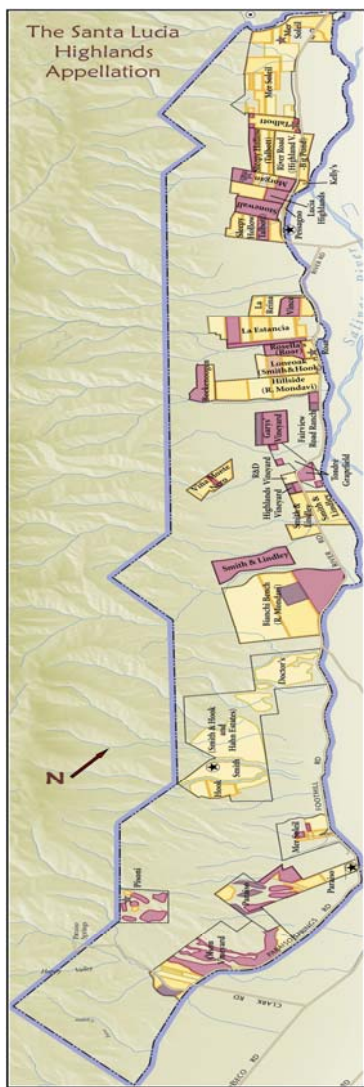
### 2008 Lee Family Farm Rosé

51% SYRAH ~ 49% PINOT NOIR

The 2008 Lee Family Farm Rosé is a pleasant, refreshing choice for summertime.

#### The Vineyards and the Grape

Lee Family Farm Rosé is produced from Santa Lucia Highlands Pinot Noir and Syrah. Syrah adds blackberry and strawberry jam flavors with a hint of spice. The Pinot Noir adds acidity and elegance to the wine with embellishments of cranberries.



#### The Vintage

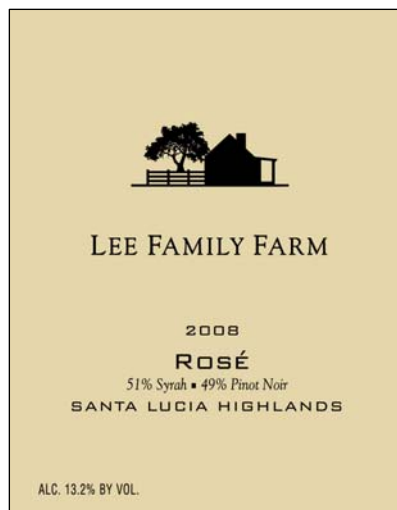
2008 was another interesting growing season in the Santa Lucia Highlands. Early abundant rainfall was followed by months of dry weather and unpredictable temperatures. The vines remained healthy throughout the changing weather conditions with lighter than “normal” yields. Consequently the fruit displays intense flavors, a hallmark of the Highlands.

#### Vinification and Aging

The wine is produced via the Saignée method of bleeding off free-run juice from freshly crushed grapes. The short time that the juice is allowed to be in contact with the grape skins gives Rosé the inviting pink hue for which it is named. Fermentation is finished in three-year old neutral barrels, and the final blend was constructed in early 2008.

#### Aromas, Flavors & Palate Impressions

The aromas and flavors in the 2008 Rosé include strawberry jam, blackberry, grenadine and cranberries. This wine is perfect for relaxing with friends as the sun sinks on a warm summer day. It goes well with a wide variety of foods including summer salads, lightly flavored pork or poultry dishes, and fresh fish.



The Numbers			
Alcohol	13.2%	Aging	3 months
pH	3.31	Barrel	3 year old neutral barrels
Total Acidity	6.2 g/L	Release	March 2009