

## 2008 VELO ROSÉ

### ROGUE VALLEY MALBEC ROSÉ

Velo is the second label of Velocity Cellars, winemaker Gus Janeway's personal venture. Composed from the same fruit which produces the flagship Velocity, Velo rosé is made exclusively with Malbec from Gold Vineyard in Talent, Oregon.

Malbec is proving to be particularly well suited to production of a balanced, low-alcohol rosé due to its tendency to achieve intense fruit character at moderate ripeness while maintaining excellent acidity. The name Velo is a nod to the racing bicycle Gus employs to make his frequent vineyard rounds.



#### **TASTING NOTES:**

*Brilliant ruby hue. Wild strawberry, red currant and wet stone aromas introduce a juicy mouthful of watermelon, raspberries, and cream. Finishes dry, with a clean minerality and grip from the fresh, racy acidity. A substantial rosé.*

#### **BLENDING:**

*100% Malbec, harvested October 22<sup>nd</sup> and 30<sup>th</sup> from Gold Vineyard*

#### **FERMENTATION:**

*48-72 hours skin contact before saignée. Yeast ICV "Opale".  
Maximum fermentation temperature 17° C.*

#### **AGING:**

*6 months in stainless drums.  
No Malolactic fermentation.  
Unfined. DE filtration.*

#### **FINISHED WINE:**

*Bottled on May 21, 2009  
Alcohol 13.2% by volume. TA 6.8 g/L, pH 3.23*

#### **PRODUCTION:**

*80 cases*

#### **SUGGESTED RETAIL:**

*\$15*