

## 2009 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:**

*Pale rose hue. Strawberry-rhubarb and red currant aromas lead to fresh flavors of watermelon and ripe wild strawberries with hints of lime zest. Refreshingly dry, with clean mineral notes and ample acidity, and a delightful splash of strawberries and cream before a lasting fade. A surprising, multi-faceted rosé.*

#### **BLENDING:**

*100% Malbec, harvested October 8<sup>th</sup> and 16<sup>th</sup> from Gold Vineyard*

#### **FERMENTATION:**

*Up to 24 hours skin contact before saignée. Yeast RH 4600. Maximum fermentation temperature 18 °C.*

#### **AGING:**

*5 months in stainless tank on fine lees, with stirring. Partial malolactic fermentation. Unfined. DE filtration.*

#### **FINISHED WINE:**

*Bottled on May 4, 2009  
Alcohol 12.5% by volume. TA 5.8 g/L, pH 3.32*

#### **PRODUCTION:**

*156 cases*

#### **SUGGESTED RETAIL:**

*\$16*