

2007 VELO

ROGUE VALLEY RED WINE

Velo is the second label of Velocity Cellars, winemaker Gus Janeway's personal venture. Composed from the same vineyards which produce the flagship Velocity, Velo achieves its blend profile as a result of good fortune rather than obsessive deliberation. The name Velo is a nod to the racing bicycle Gus employs to make his frequent vineyard rounds.



TASTING NOTES:

Scarlet robe with lavender rim. Black tea and tobacco-leaf aromas, scented with bergamot and notes of black raspberry and red currant. Juicy texture, supported by a lively acidity and gentle tannins, with ripe plum and mocha flavors leading to a finish packed with considerable grip, spice, and power.

Winemaker's note: The 2007 Velo is the most intriguing yet, with its upside-down experience of translucence, delicacy and elegance on the nose, then substance and force on the palate. Here is a wine that enjoys the element of surprise.

BLENDING:

*58% Malbec, harvested October 8th-14th from Gold Vineyard
18% Cabernet Sauvignon, harvested October 7th from Pheasant Hill Vineyard
14% Syrah, harvested October 14th from Carpenter Hill Vineyard
10% Cabernet Franc, harvested October 13th from Gold Vineyard*

FERMENTATION:

14-21 days in small open bins with twice-daily manual punchdowns. Yeasts native, Lallemant BM-45, F-15 and D-254. Maximum fermentation temperature 25 degrees Celsius. Press fractions at 0.8 bars.

AGING:

18 months in 20% new French oak. Racked three times.

FINISHED WINE:

*Bottled on May 21, 2009
Alcohol 13.5% by volume. TA 5.8 g/L, pH 3.66*

PRODUCTION:

1053 cases

SUGGESTED RETAIL:

\$18