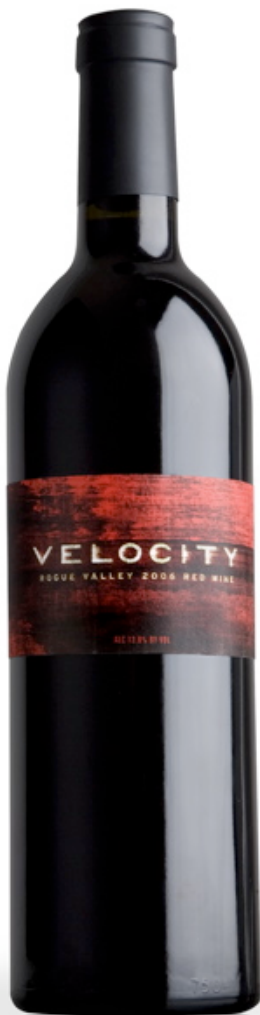


## 2006 VELOCITY

### ROGUE VALLEY RED WINE

Velocity Cellars is the personal venture of Rogue Valley winemaker Gus Janeway. Velocity, his flagship red wine, is made of carefully selected, separately vinified lots of Malbec and Cabernet Franc from Gold Vineyard in Southern Oregon's Rogue Valley.



#### **TASTING NOTES:**

*Deep purple with garnet rim. Inviting aromas of ripe plum skin, mocha and black cherry are fleshed out with notes of cedar, bergamot and graphite. Rich, generous texture showcases the vintage's concentration and tannin maturity with finesse, balance and elegance. Echoes of the opening's ripe black fruit in the finish, spiced with vanilla and sandalwood. Enjoy 2010-18.*

#### **BLENDING:**

*88% Malbec, harvested October 12<sup>th</sup>, 14<sup>th</sup> & 18<sup>th</sup> from Gold Vineyard at average 23.6 °Brix, pH 3.55, TA 5.0 g/L  
12% Cabernet Franc, harvested October 10<sup>th</sup> from Gold Vineyard at 24.4 °Brix, pH 3.40, TA 5.7 g/L*

#### **FERMENTATION:**

*16-22 days in 1-ton open bins with twice-daily manual punchdowns. Yeasts native, Lallemard BM-45 and BRL-97. Maximum fermentation temperature 26°C. Press fractions at 0.4 and 1.1 bars.*

#### **AGING:**

*18 months in 44% new French oak.  
Racked twice*

#### **FINISHED WINE:**

*Bottled unfinned and unfiltered on May 9, 2008  
Alcohol 13.8% by volume. TA 5.6 g/L, pH 3.53*

#### **PRODUCTION:**

*245 cases*

#### **SUGGESTED RETAIL:**

*\$25*