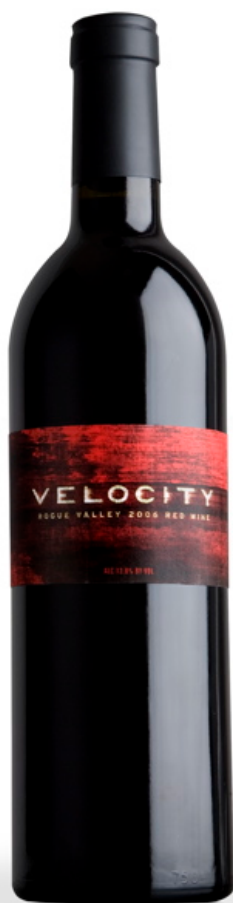


## 2007 VELOCITY ROGUE VALLEY MALBEC

Velocity Cellars is the personal venture of Rogue Valley winemaker Gus Janeway. Velocity, his flagship red wine, is blended from a selection of the most balanced, elegant and ageworthy lots of Malbec from Gold Vineyard in Southern Oregon's Rogue Valley.



### TASTING NOTES:

*Bright purple rimmed with violet. Delicate, multi-faceted nose showcasing blackcurrant, black tea and violets against an earthy background. Vibrant and focused on the palate, with flavors of fresh plum skin, graphite, and coffee. Fine, elegant tannins extend the bright, ripe and spicy elements of the finish, completing the deftly balanced performance. Ideal 2011-16.*

### HARVEST:

*100% Malbec, harvested October 9<sup>th</sup> from Gold Vineyard Block "B" Clone 9 on Riparia rootsock, in clay & gravel loam Harvest data: 23.4 °Brix, pH 3.48, TA 6.1 g/L*

### VINIFICATION:

*15% saignée at crush. Primary fermentation 16 days in 1-ton open bins with twice-daily manual punchdowns. Yeasts native and Lallemend BM-45. Maximum fermentation temperature 25°C. Pressed at dryness to 0.6 bars.*

### AGING:

*18 months in 50% new French oak from coopers Alain Fouquet, St. Martin and Vicard. Racked twice.*

### FINISHED WINE:

*Bottled on May 21, 2009  
Alcohol 13.5% by volume. TA 5.8 g/L, pH 3.59*

### PRODUCTION:

*218 cases*

### SUGGESTED RETAIL:

*\$24*