



**2010
ROSÉ**

appellation	Sonoma & Napa Valley
harvest	September, 2010
blend	60% Syrah, 30% Pinot Noir, 10% Malbec
vinification	100% stainless steel, fermented dry
alcohol	13.5%
production	75 cases
release date	May 2011
retail	\$24
aroma/flavor	strawberry, raspberry, watermelon

WINEGROWING Hughes Family Vineyards are certified organic and have been sustainably farmed since they were first planted. Our vineyards are managed by Phil Coturri, the north coast's preeminent organic viticulturalist. As such, no synthetic fertilizers, herbicides, fungicides or pesticides are ever employed. Weeds and pests are controlled with integrated cover crops that attract beneficial insects and bring unwanted populations into balance. The result is healthy soils, today and for generations to come.

WINEMAKING We are fortunate to have as our consulting winemaker Rolando Herrera, a veteran of Stag's Leap Wine Cellars, Chateau Potelle, Vine Cliff, Paul Hobbs and his own label, Mi Sueño. An avowed non-interventionist, Rolando's aim is to respect the characteristics of each vintage, and never manipulate a wine into something it is not. If his countless awards and accolades are any measure, it's a philosophy that has served him well.