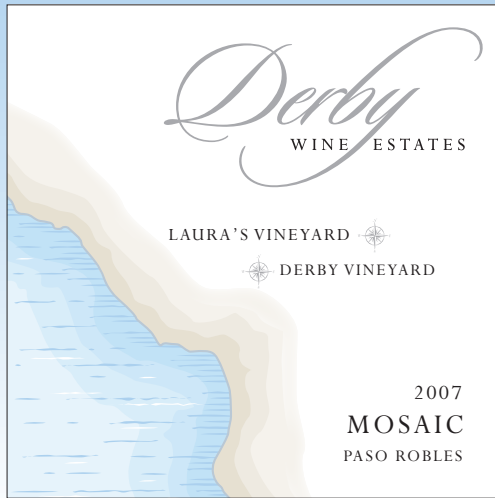


2007 'MOSAIC' ROSÉ

DERBY & LAURA'S VINEYARD



“...THIS WINE IS ENORMOUSLY CONCENTRATED WITH BRIGHT, JUICY FLAVORS OF FRESH RASPBERRIES AND CHERRIES.”

THE FOCAL POINT OF DERBY WINE ESTATES is the significance of place. Each of our three vineyards is located within a very distinct geographical region, representing three viticultural extremes in San Luis Obispo County.

Mosaic represents the medley of varietals used to create our 2007 Rosé. Produced from our most prized red grapes by means of a method known as saignée (pronounced “sen-yay”), a French word that means “to bleed.” The different grapes are destemmed and then allowed to soak on their skins for 1 to 3 days to extract color and structure. The juice is drained from the skins and inoculated with M2 yeast. Cool fermentation at 50°F preserve the natural aromas and flavor profile of the grapes. Fermentation is arrested to assure a balance of natural sugars and acid. Bottling occurs without delay to capture every essence of this fresh, pure style.

The Rosé comes from both Derby Vineyard & Laura's Vineyard. There are two main soils: Nacimiento & Diablo series. The Nacimiento is a moderately deep, well drained soil that formed in material weathered from calcareous sandstone and shale. The Diablo soil is a deep well drained soil that formed from calcareous sandstone and shale. The subsurface is clay and sandstone.

Dark in color and full-bodied for a rosé, this wine is enormously concentrated with bright, juicy flavors of fresh raspberries and cherries. Turns increasingly complex in the mouth, showing layers of vanilla and spice. Fun on its own, or with baked ham, cured salmon or even turkey.

VINEYARD

Location: Paso Robles

Soil: Calcareous sandstone & shale/clay and sandstone

Year planted: 1998 & 1997

WINEMAKING

Harvest date: 10/4/07 - 11/11/07

Oak: None

Fining: None

Filtration: Sterile

ANALYSIS

pH: 3.47

TA: 6.89 g/L

Alcohol: 13.5%

Aged: 8 months

Cases produced: 229