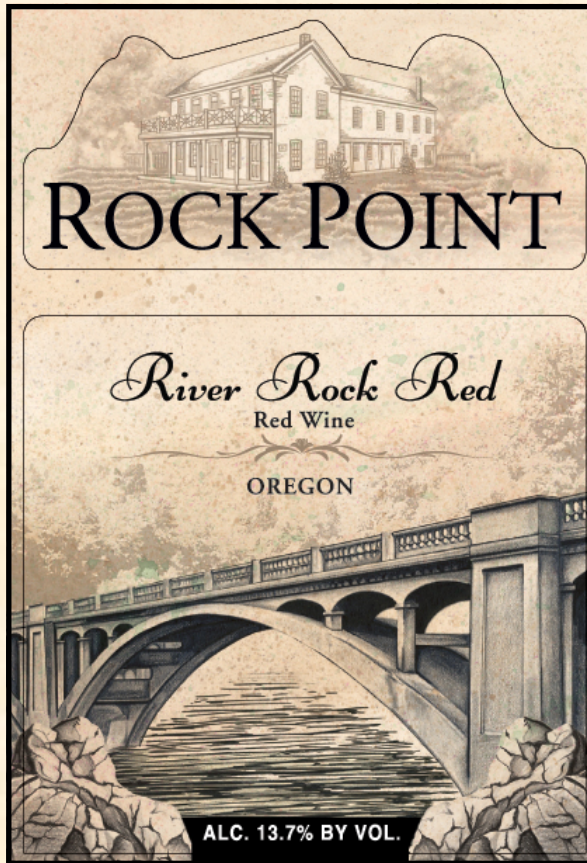


ROCK POINT

River Rock Red



Wine Analysis:

- pH - 3.70
- Titratable Acidity - 5.5 gms/L
- Residual Sugar - < 0.15%
- Alcohol - 13.7%

Tasting Notes: This is a deep, dark colored wine exhibiting aromas of red fruit, ripe cherry, forest, and vanilla. Flavors of plum, olive, eucalyptus and spice are present. Full bodied, with large round tannins, it finishes long and dry. Enjoy now or for many years to come.

Winemaking notes: A blend of 63% Syrah and 37% Cabernet Sauvignon, harvested by hand in the early mornings of mid October, 2006. Hand sorted on its way to the destemmer, gently moved into small fermenters, where it cold soaked for 7 days prior to being inoculated. We whole berry fermented the must with 43 (yeast) at 80-85°F for 8 days, irrigating the cap 2-3 times daily. 43 was utilized because of the heavy cherry aromas and flavors it produces. Seven days after dryness, the must was then pressed to 1.8 bar. Secondary, or malo-lactic fermentation took place naturally in 100% French Oak barrels, 10% new. The wine was then stirred on its lees for 12 months to polish large tannins and round off the finish. Both components to River Rock Red were blended together in mid January 2007, crossflow filtered days prior to bottling on February 26, 2008.

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