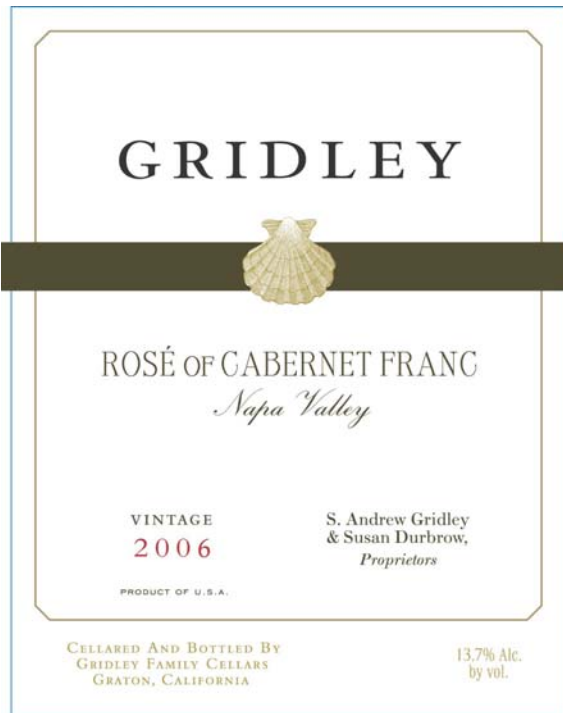


GRIDLEY

2006

ROSÉ OF CABERNET FRANC

Napa Valley



Every winemaker loves a good challenge. In 2006 the cool growing season had some of us wondering if we would ever see harvest. The Saviez Vineyard for our Cabernet Franc traditionally ripens in early September. In 2006, we harvested the first week of October, almost a month later than usual.

Saviez Vineyard's home ranch has been growing wine grapes for over 100 years. This 2.75 acre block of Cabernet Franc was planted in 1984. It lies on the eastern slopes of Napa Valley one mile north of St. Helena. This western facing vineyard experiences cool summer foggy mornings and then warmer afternoon sun. The north/south facing rows provide a canopy that protects the fruit from direct sun in the late afternoon.

On October 6th, 2006 we received 10 tons of fruit. After a cold soaking of four days, we bled off the juice for our Rosé. A taste of the juice at this point revealed a lovely depth of rich fruit characteristics. Anticipation was high for a great vintage.

Fermented in stainless steel for approximately one week, the wine was then moved to neutral French oak barrels. It was never our plan to make our Rosé in anything but stainless steel, but in 2005 we had no option but to move to neutral oak due to a lack of space. Accidents frequently make the best results. What we noticed from the oak aging was not so much an oak flavor, but a rounding out of the wine on the palate and an added dimension to the wine. Our friends and family agreed that they liked the results, too. Not ones to argue with success, in 2006 we also aged the wine for approximately four months in neutral French Oak.

On March 26th, 2007 we bottled our Rosé into silk-screened bottles with a Stelvin screwcap. It's perfect for the ice bucket or by the glass as there is no soggy paper label and no corked wine.

Our 2006 Rosé drinks of sweet strawberry/raspberry fruit and ripe honeydew melon. Crisp and clean, with a refreshing finish.

Harvest:	October 6, 2006
Soil:	Alluvial fan, bale loam
Clone:	Cabernet Franc 4
Rootstock:	3309
Brix:	27.2
Alcohol:	13.7
Total Acidity:	0.71 g/100ml
pH:	3.34
Residual Sugar:	Completely dry
Oak:	Stainless steel fermented Aged in 3 year French Oak
Blend:	100 percent Cabernet Franc
Total Cases:	95 twelve-packs