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2006 Cabernet Franc Rosé

Winemaker's Notes:

Our 2006 Cabernet Franc Rosé boldly introduces itself with intense strawberry and gooseberry notes. Medium-bodied with zingy acidity and subtle minerality, this wine will surprise your palate with a wonderful mix of raspberry, cherry, strawberry and citrus flavors.

The 2006 Vintage:

Mother Nature provided us with a classic wine-growing season. The spring was a little wetter than normal, but this extra moisture did not cause any problems because it was so early in the year. Bud break started around the third week in April, and very warm, sunny days filled the summer. We had plenty of heat units to fully ripen the grapes. The wines from the 2006 vintage have terrific fruit intensity, show great natural acidity and are beautifully balanced.

Fermentation:

We carefully hand-harvested our best Cabernet Franc grapes to craft this wine. We gently destemmed and crushed the grapes, cold soaked them for 24 hours, and then pressed, settled, and barrel-fermented them in 100% used French oak. We aged the wine sur lie for four months prior to bottling.

Jean-François Pellet, Winemaker

Wine Specifics:

Varietal(s):	100% Cabernet Franc
Appellation:	100% Walla Walla Valley
Vineyard:	100% Waliser Vineyard
Oak Program:	100% used French oak
Harvest Date(s):	September 13 – October 15, 2006
Finished Alcohol:	13.9% by volume
Total Production:	125 12/750 ml cases
Bottling Date:	February 6, 2007
Anticipated Release Date:	May 1, 2007

