



2002 VELO ROGUE VALLEY RED WINE

Velo is the second label of Velocity Cellars, winemaker Gus Janeway's personal venture. Composed from the same vineyards which produce the flagship Velocity, Velo achieves its blend profile as a result of good fortune rather than obsessive deliberation. The name Velo is a nod to the racing bicycle Gus employs to make his frequent vineyard rounds.

Tasting notes:

An emphasis on Cabernet Franc in 2002 results in a graceful wine, immediately approachable with plenty to hold your interest. Generous aromas of classic Bing cherry and cassis, cocoa, vanilla and cardamom. Smooth texture surrounds backbone of fine tannins, fleshed out by velvety ripe cherry flavors. Deftly balanced on the palate; lush fruit on top of sophisticated acidity. Quite food friendly. Well-integrated accents of black tea, anise and vanilla follow the forward fruit through to a graceful finish.

Blending:

38% Cabernet Franc, harvested October 23rd from Montecito Vineyard
51% Merlot, harvested September 23rd from Carpenter Hill Vineyard and October 23rd from Montecito Vineyard
6% Malbec, harvested October 3rd from Del Rio Vineyard
5% Cabernet Sauvignon, harvested October 23rd from Montecito Vineyard

Fermentation:

12-14 days in small open bins with twice-daily manual punchdowns. Yeasts native and Lallemend BM-45. Maximum fermentation temperature 28 degrees Celsius. Press fractions at 0.8 and 1.4 bars.

Ageing:

21 months in 30% new French oak.
Racked five times.

Finished Wine:

Bottled unfiltered and unfiltered on August 11, 2004
Alcohol 13.3% by volume. TA 5.8 g/L, pH 3.63.

Production: 323 cases

Suggested retail: \$17

Package: This old-world Bordeaux blend gets a new twist with its avant-garde Stelvin closure.

