

2003 VELO ROGUE VALLEY RED WINE

Velo is the second label of Velocity Cellars, winemaker Gus Janeway's personal venture. Composed from some of the same vineyards which produce the flagship Velocity, Velo achieves its profile as a result of good fortune rather than obsessive deliberation. An emphasis on Cabernet Sauvignon and Malbec in 2003 results in a dark, yet graceful old-world style of wine which belies its avante-garde Stelvin topped package. The name is a nod to the bicycle Gus employs to make his frequent vineyard rounds.

Tasting notes:

Plummy garnet color with lively reflection, pink rim. Bright, sophisticated aromas of plum-skin and black cherry play off the perfume of fresh raspberries, with notes of cocoa, vanilla bean and baking spices. Generous in the mouth as the flavor fans across the palate: dark, rich and smooth. Finishes full of lively fruit with a food-friendly structure and balance that invites another sip.

Blending:

43% Cabernet Sauvignon, Harvested October 28th from Montecito Vineyard
32% Merlot, Harvested October 7th from Carpenter Hill Vineyard and October 28th from Montecito Vineyard
18% Malbec, Harvested October 6th from Del Rio Vineyard
7% Cabernet franc, Harvested October 28th from Montecito Vineyard

Fermentation:

14-16 days in small open bins with twice-daily manual punchdowns. Yeasts native and Lallemant BM-45. Maximum fermentation temperature 28 degrees Celsius. Press fractions at 0.4 and 1.4 bars.

Ageing:

17 months in 30% new French oak. Racked three times.

Finished Wine:

Bottled unfiltered and unfiltered on April 2, 2005
Alcohol 13.5% by volume. TA 5.9 g/L, pH 3.79

Production: 401 cases

Suggested retail: \$18



Accolades:

Gold Medal, "Best of Bordeaux Blends"
World of Wine Festival 2005