

2008 Rosé of Pinot Noir Central Coast

The Wine: 100% Pinot Noir Alcohol: 13.8%

The Vineyards: Tondré Grapefield (Santa Lucia Highlands), Miller Hill and Muns Vineyard (Santa Cruz Mountains)

Tasting Notes:

This wine is fermented dry, with the clean dry crispness associated with classic rosés. Yet the fruit is rich and fresh, with strawberry, tangerine and rose on the palate; the nose is fragrant with floral and berry. Saignée, the French term 'to bleed', describes the winemaking technique used to make this rosé. The fruit is crushed and a small portion of the juice is drawn (bled) off after only 36 hours in the fermenter. This short time in contact with the grape skins imparts a lovely salmon color, and the brief fermentation at 58° F in stainless steel tanks preserves the delicate flavor of this wine. It is a perfect companion for a light dish or warm weather. Best served chilled.

Winemaker's Notes:

Harvest date: September, 2008

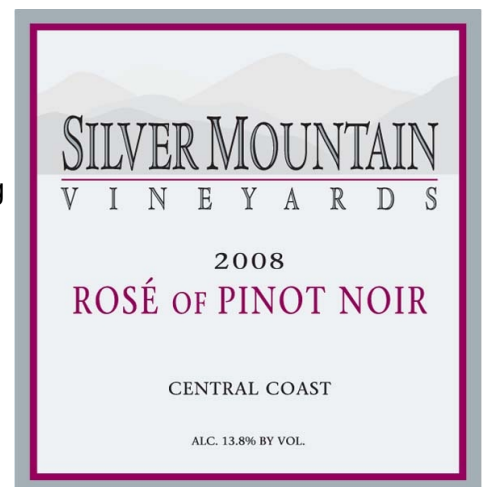
Must analysis: Brix 26.8 ave.

Not crushed, but destemmed; gravity fed through the entire process.

Fermentation: Whole berry; fermented in stainless steel tanks

Aged: 5 months

Bottling: Unfined and filtered to prevent malolactic fermentation



About Silver Mountain Vineyards:

Visitors to Silver Mountain's mountaintop winery enjoy one of the most spectacular views in the Santa Cruz Mountains, looking out to Monterey Bay. Silver Mountain is known for its premium Pinot Noir, Chardonnay produced from its organically-farmed estate vineyard, and its Bordeaux blend Alloy. Handcrafted with a passion for quality, Silver Mountain's wines possess exquisite, complex flavors that are delicious now and also benefit from aging.

**For more information: Call the winery at 408-353-2278; email info@silvermtn.com
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