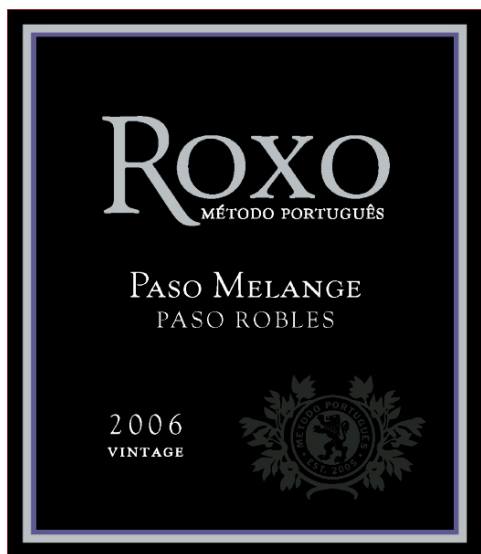


ROXO

PORT CELLARS



2006 Paso Melange
(Paso Blend)
Paso Robles
56% Cabernet Sauvignon
33% Cabernet Franc
11% Petit Verdot

Alcohol: 19%
RS: 11 g/100mL
TA: 5.7 g/L
pH: 3.71

175 cases produced

Tasting notes: Paso Melange is our Metodo Portugues interpretation of a traditional Bordeaux blend. Characteristic ripe cherry and raspberry aromas lead to multiple layers of sweet red fruit, vanilla and spice. The plot thickens with a warm finish of subtle smokiness and butterscotch.

Food Pairings: Bittersweet chocolate, chocolate mousse, walnuts, pecorino cheese drizzled with honey.

Vinification: Each varietal was hand-harvested with approximately 20% of the berries left whole after destemming. The must was cold soaked for several days until it was inoculated with a combination of commercial yeasts. At the onset of vigorous fermentation, the must was punched down by hand 3-4 times daily until fortification and pressing. The varietals were then aged independently in small semi-neutral oak barrels for 12 months. After creating the final blend, the wine was racked twice and aged for an additional 12 months to fuse in the barrel. The finished wine was then bottled unfined and unfiltered.