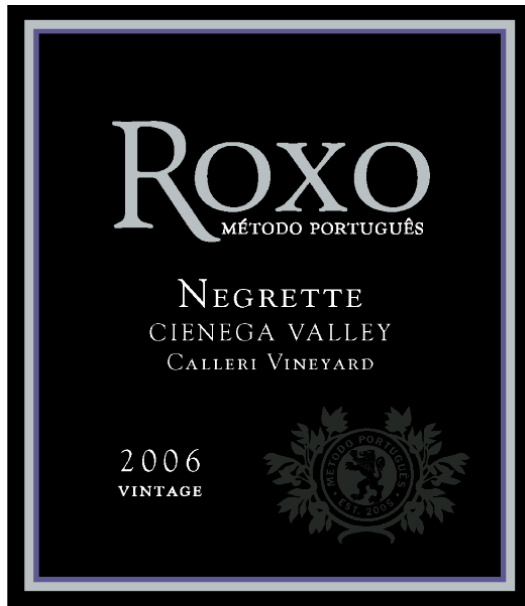


# ROXO

PORT CELLARS



**2006 Negrette**  
Calleri Vineyard, Cienega Valley  
100% Negrette

Alcohol: 18%  
RS: 11 g/100mL  
TA: 6.4 g/L  
pH: 4.04

*50 cases produced*

*375 ml-\$35*  
*750 ml-\$65*

**Tasting notes:** The Negrette grape originates in Southern France and its hallmark is the inky black skin color. The deep plum color translates to striking, silky flavors of fig and dried berries. As it warms in the mouth, undertones of ripe currant, tobacco and raspberry candy precede the smooth and elegant finish.

**Food Pairings:** Flourless dark chocolate cake, brie, dried walnuts and almonds.

**Vinification:** Our Negrette is grown in the Cienega Valley which is about 6 miles southeast of Hollister, CA. The vineyard enjoys cool nights with a marine influence from the nearby Monterey Peninsula. Negrette is challenging to grow successfully because its thin skins and tight clusters make it susceptible to boytritis (bunch rot). It's even more sensitive than the notoriously difficult Pinot Noir. As a result, we meticulously hand-sorted each cluster to ensure only healthy fruit was permitted into the fermentation bin. A dry ice bath cooled the must for an extended period between destemming and the onset of fermentation. The must was punched down 3-4 times daily until fortification. The wine was raked twice during 24 months of aging in small, neutral French barrels before it was bottled unfinned and unfiltered.