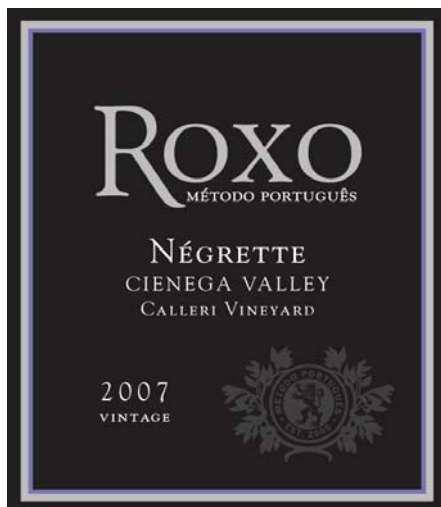


# ROXO

PORT CELLARS



**2007 Negrette**  
Calleri Vineyard, Cienega Valley  
100% Negrette

Alcohol: 19%  
RS: 18 g/100mL  
TA: 7.5 g/L  
pH: 3.97

*112 cases produced*

**Tasting notes:** The 2007 Negrette is hallmark for this vintage. A brawny, concentrated version of its predecessor, Negrette offers vibrant candied fig and black currant accents as well as wild berry flavors for which this variety is known. The finish is impressive with notes of tobacco, anise and spice.

**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 racked twice during 24 months of aging in small, neutral French barrels before it was bottled unfined and unfiltered.