



NEWSLETTER Summer 2005

DEROSE WINE CLUB: The next quarterly shipment (early July) includes one bottle each of **2003 Shark Nose Chardonnay** (\$14 SRP/\$11.20 wine club) and **Hollywood Red Bottling Release Eight** (\$22 SRP/\$17.60 wine club).

Take advantage of **free shipping on case purchases** of either wine through July. The chardonnay is a *big wine* at a *little price* while the Hollywood Red is sure to sell out quickly.

Visit our *Trade* page to obtain vineyard information and technical data for our wines (derosewine.com).

IN THE CELLAR: All 2004 red wines are about to receive their next-to-the-last racking before being bottled. An integral part of the aging and clarification process, the clear wine above the lees (sediment) of each barrel is slowly transferred to a clean empty barrel.

Also, we have started readying the cellar equipment in anticipation of crush.



Infant grapes just after berry set.

IN THE VINEYARD: Bloom and berry set were quite successful. Potentially, this represents a big crop.

We are manicuring vines and developing their canopies by removing leaves in the fruit zone and unwanted water shoots on the trunks.

ON THE BOTTLING LINE: All 2004 red wines will be bottled on October 30.

NEW RELEASE: **Hollywood Red Bottling Release Eight** (\$22 SRP/\$17.60 wine club). Order today so you don't miss one of our most popular wines. Hollywood Red Seven (released November 16, 2004) sold out in five weeks!



Working the crowd at our recent library tasting.

EVENTS: *The DeRose Library Tasting* on June 4 was a huge success! One hundred and eighty-five guests enjoyed library selections including 2000 Negrette and Cab Franc with tasty appetizers.

REMINDERS! The winery and tasting room will be closed Saturday, July 2.

Our **NOSTALGIC ANTIQUE CAR MUSEUM** is open the first Saturday of every month (w/ the exception of July 2) from 11am – 3pm. Tours (\$5/person) are conducted *every hour on the hour*.

Our event center is available for private functions. We offer special discounts to wine club members. Call for details.

Best regards,

Winemakers Pat and Al DeRose