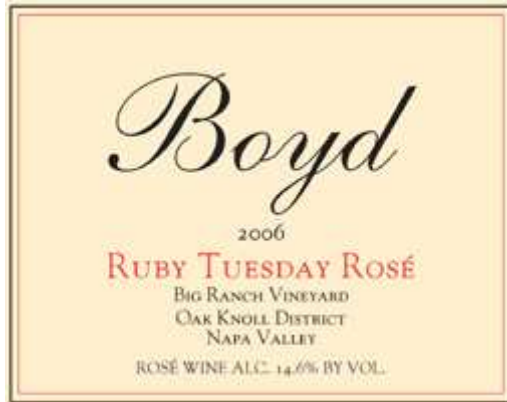


WINE RECOMMENDATION

**Boyd Family Vineyard****2006 Ruby Tuesday Rosé, Big Ranch Vineyard
(Oak Knoll District of Napa Valley)**

No, this wine wasn't named after the Stones' tune of the same name, but after the Boyd's brown tabby barn cat, who was 15 years old when she died. No doubt Ruby Tuesday (the cat) was named after the song. The Boyds insist as well that the cat was raised exclusively on Cougar Gold cheddar.

I don't know what any of this has to do with the wine, but hey, we all need a good story. Be assured, however, that this rosé is as good as a million kitties. It's redolent with sweet, but not too sweet ripe strawberry aroma and flavor with a touch of watermelon. It's lush and sweet in the front and a good dose of acidity finishes it off to almost dryness.

The fermentation process utilized all stainless steel. The listed alcohol is a little higher than what I would've preferred, 14.6, and there was but a scant 60 cases produced.

Reviewed June 18, 2007 by [Alan Goldfarb](#).

THE WINE**Winery:** [Boyd Family Vineyard](#)**Vineyard:** Big Ranch Vineyard**Vintage:** 2006**Wine:** Ruby Tuesday Rosé**Appellation:** [Oak Knoll District of Napa Valley](#)**Grape:** Merlot**Price:** \$14.00**THE REVIEWER****Alan Goldfarb**

Alan Goldfarb has been writing about and reviewing wine for 17 years. His reviews have been published in the *St. Helena Star*, *San Jose Mercury*, *San Francisco Examiner*, *Decanter*, and *Wine Enthusiast*, among others. Not once has he used a point system, star

system, or an iconic symbol to quantify a wine. What counts in Mr. Goldfarb's criteria when judging a wine is: how it tastes in the glass; is it well-constructed; its food compatibility; and presence of redeeming regional attributes.