# **2009 Rosé** 699 cases

## **Tasting Notes**

Following our faith in Rhone varietals, this Rosé is in direct response to our fascination with hedonistic country wines. Immediately striking with pale water-melon color, the aromas practically leap from the glass. A medley of different grapes yield a full satisfying dry wine: The Cinsault base gives the unmistakable aroma of rose water and violets, Grenache gives juicy strawberry and musky watermelon rind aromas and flavors, Mourvedre sends its characteristic spice to the mix, Counoise and Carignan bring fresh acidity and ripe berry notes. Finishing completely dry, this is as serious as rosé gets.



#### **Harvest Notes**

Appellation: Horse Heaven Hills and Wahluke Slope, Columbia Valley

Varietals: 37% Cinsault / 35% Counoise / 12% Grenache / 11% Mourvedre / 5% Carignan

### Vineyards

This wine is more an exploration of the Columbia Valley than a representation of any one varietal or vineyard. What is important for us lies in what each site contributes to the overall blend. Grenache is sourced from Milbrandt (Wahluke Slope) and McKinley Springs Vineyard(Horse Heaven Hills). Counoise and Carignan are from McKinley Springs Vineyard. Cinsault is from both McKinley Springs and Gunkel Vineyards (Columbia Valley). Mourvedre is from both Gunkel and Coyote Canyon Vineyard (a remarkable hillside in the Horse Heaven Hills).

#### **Vinification**

The fruit is hand harvested and transported to the winery in the early morning. Most fruit is de-stemmed into open top fermenters and allowed to soak overnight. The following day 10-50% of the free run juice is a saigne—drained to tank and settled overnight. 60% of the the Cinsault and Counoise is whole cluster direct pressed. The remaining 40% is saigne. All juice is racked the following day to a stainless steel tank, and fermented to dryness. No malolactic fermentation or lees contact occurs. Sterile bottled in February.