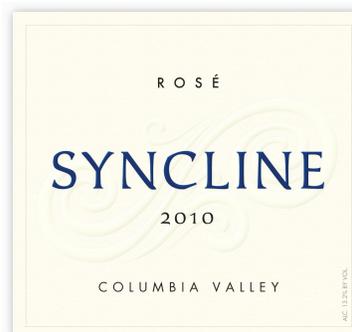


## 2010 Rosé 905 cases

### Tasting Notes

Our creation of this wine is in direct response to our love of crisp, dry Rosé. The color is a striking pale rose with aromas of strawberry, stone fruit and melon. Each grape lends unique attributes to the overall complexity. The Pinot Noir base provides strawberry and refreshing acidity, Cinsault offers the unmistakable aroma of rose water and violets, Grenache contributes juicy strawberry and musky watermelon rind aromas and flavors, Mourvedre imparts its characteristic spice to the mix, Counoise and Carignan yield fresh acidity and ripe berry notes. Finishing completely dry, this is as serious as Rosé gets.



### Harvest Notes

Varietals: 33% Pinot Noir/ 17% Grenache/ 17% Cinsault/ 15% Carignan/ 9% Mourvedre/ 9% Counoise

### 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. Pinot Noir is sourced from both Celilo Vineyard and Underwood Mt. Vineyard (Columbia Gorge), Grenache is sourced from both Milbrandt and McKinley Springs Vineyard (Horse Heaven Hills). Cinsault, Counoise and Carignan are from McKinley Springs Vineyard. Mourvedre is from many sites: Coyote Canyon Vineyard (a remarkable hillside in the Horse Heaven Hills), Alder Ridge (Horse Heaven), Ciel du Cheval (Red Mt) and Heart of the Hill (Red Mt).

### 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 5-50% of the free run juice is a saignée—drained to tank and settled overnight. 60% of the the Pinot Noir, Cinsault and Counoise are whole cluster direct pressed. The remaining 40% is saignée. 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 March.