

2011 Rosé 630 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 pink grapefruit, stone fruit and melon. Each grape lends unique attributes to the overall complexity. Finishing completely dry, this is as serious as Rosé gets.

Harvest Notes

AVA: Columbia Valley

Vineyards: 35% Cinsault / 32% Mourvedre / 21% Grenache / 7% Counoise / 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 both Milbrandt (Wahluk Slope) and McKinley Springs Vineyard (Horse Heaven Hills). Cinsault, Counoise and Carignan are from McKinley Springs Vineyard. Mourvedre is from many sites: Coyote Canyon and Alder Ridge Vineyards (Horse Heaven), Ciel du Cheval and Heart of the Hill (Red Mt).

Vinification

The fruit is hand harvested and transported to the winery in the early morning. A large portion of the grapes are harvested specifically for rose production and are picked at lower brix.

The grapes are de-stemmed and allowed to have a day of skin contact for color or whole cluster pressed, settled and cool fermented in stainless steel.

A small portion of the wine is made by Saignée method from grapes with more ripeness to add color and structure. No malolactic fermentation or lees contact occurs. Sterile bottled in March.

