

2012 Rosé

690 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 coral with aromas of pink grapefruit, and flavors of strawberry and watermelon. Finishing completely dry, this is as serious as Rosé gets.

Harvest Notes

Appellation: Columbia Valley

Varietal: 49% Mourvedre / 39% Cinsault / 12% Grenache

Vineyard

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), McKinley Springs and Alder Ridge Vineyards (Horse Heaven Hills). Cinsault is from McKinley Springs and Alder Ridge Vineyards. Mourvedre is from 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 either whole cluster pressed or de-stemmed before pressing and allowed to have a day of skin contact for color, 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 February.

