

SYNCLINE

2003 Grenache Rose'
Columbia Valley

Harvest Notes

Harvest Dates: Oct. 14, 2003
Varietals: 90% Grenache, 10% Syrah
Vineyard: Clifton
Brix at Harvest: 25.8, 26.1
Titratable Acidity: .68 g/l
pH: 3.48
Alcohol: 13.8%
Cases Produced: 93

Clifton Vineyard lies on the western fringe of the Wahluke Slope with an unobstructed view to the south/ southwest. This is a hot site that ripens early. Soils are primarily wind blown loess and sand overlaying a thick bed of fist sized granite river rock. Backed to the east and north by basalt cliffs, this site delivers very ripe flavors early in the fall season.

The fruit was hand harvested into 30 pound harvest boxes early in the morning and transported to the winery. The fruit was destemmed and lightly crushed into open top fermenters. After 24 hours of skin contact, 20-30% of the juice was drained into a stainless steel tank. Inoculated and fermented cool, the wine was sterile filtered and bottled in late February. No malolactic fermentation.

This wine exhibits classic provincial rose' characteristics of strawberries and watermelon rind. Grenache's classic spiciness and white pepper add structure and complexity.