



Wine Tech Notes

2018 Rosé

700 cases produced • 13% Alc. By Vol.

Tasting Notes

Our creation of this wine is in direct response to our love of crisp, dry Rosé. The color is a striking pale salmon pink with pure aromas of early spring strawberries, and flavors of citrus zest and watermelon rind. Delightfully fresh, complex and focused, this is a most versatile and food friendly wine. Finishing completely dry, this is as serious as Rosé gets.



Harvest Notes

Appellation: Horse Heaven Hills

Varietals: 44% Mourvedre / 28% Cinsault / 28% Grenache

Vineyards

Mckinley Springs Vineyard is planted at 1,100 feet in elevation on Warden sandy silt loam soils with north south row orientation, the canopy is trained to Vertical Shoot Positioning with the west side left to “flop” to protect the grapes from the hot afternoon sun. Shoot thinning and green thinning occur to ensure an even intense crop. Perhaps it is the elevation, or the soils, but this vineyard gives us some of the best balanced fruit we work with.

Alder Ridge Vineyard yields wines of intensity and purity. Planted in a bowl along the banks of the Columbia River, with one of the longest growing seasons in the state, it is ideal for reliably ripening Mediterranean varietals.

Vinification

The fruit was hand harvested and transported to the winery in the early morning. The grapes were harvested specially for rose production and were picked at lower brix. Half of the Grenache was de-stemmed and remained on the skins overnight for approximately 13 hours before pressing. The remaining Grenache, Cinsault and Mourvedre grapes were whole cluster pressed and then all of the juice was racked to a stainless tank. No malolactic fermentation or lees contact. Bottled March 2019.