



Wine Tech Notes

2019 Rosé

25 barrels produced • 12.7% 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: 40% Mourvedre / 33% Cinsault / 27% 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 long, 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, meticulous farming, or the soils, but this vineyard gives us some of the best balanced fruit we work with.

Coyote Canyon Vineyard Mourvedre was planted on what was a gravel bar of the great Missoula Floods in the Horse Heaven Hills. This steep and stony hillside is layered with gravel and caliche and has unencumbered southern exposure.

Vinification

The fruit was hand harvested and transported to the winery in the early morning. The grapes were harvested specially for rosé production and were picked at lower brix. Portions of the Grenache (80%) and Mourvedre (30%) were de-stemmed and remained on the skins overnight for approximately 16-20 hours before pressing. The remaining Grenache, Cinsault and Mourvedre grapes were immediately whole cluster pressed. All of the juice was racked to a stainless tank. No malolactic fermentation or lees contact. Bottled March 2020.