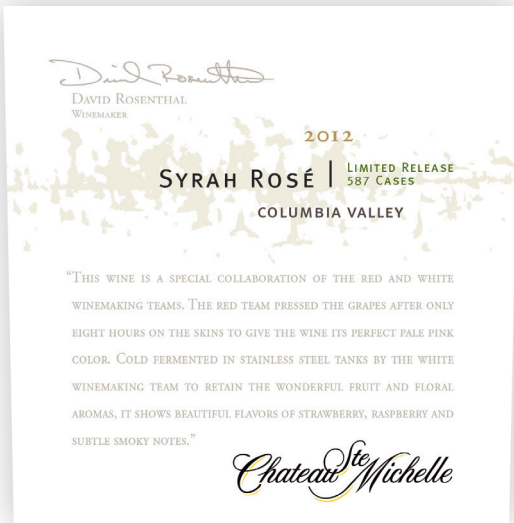




2012 SYRAH ROSÉ

COLUMBIA VALLEY
LIMITED RELEASE



TASTING NOTES

“OUR SYRAH ROSÉ EXHIBITS A BEAUTIFUL PALE PINK COLOR AND REVEALS BRIGHT FRUIT AND FLORAL AROMAS. FLAVORS OF RED BERRIES ARE FOLLOWED BY SUBTLE, SMOKY NOTES. I ENJOY THIS WINE WITH SALMON OR CALAMARI.”

DAVID ROSENTHAL
WINEMAKER

VINTAGE

- 2012 was a return to the “classic” Washington vintage and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- The region’s sunny days and cool nights allow for gradual flavor development of the fruit.
- Well-drained soils at these sites enhance fruit character.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region’s ability to ripen fruit.

WINEMAKING

- Syrah grapes were harvested and picked slightly earlier than other reds for pure, fruit character.
- The fruit was left on the skins for eight hours to allow the grapes to extract just the right amount of cherry/berry color from the skins, leaving delicate, bright fruit flavors and aromas.
- 75% of the juice was fermented in stainless steel tanks, while the remaining 25% was aged sur lie in French oak barrels for 5 months to add a rich mouthfeel.

TECHNICAL DATA

TOTAL ACIDITY	0.54G/100 ML
pH:	3.35
ALCOHOL:	13.5%
CASES PRODUCED:	587
FOOD PAIRINGS:	SALMON, CHICKEN PICCATA, PIZZA