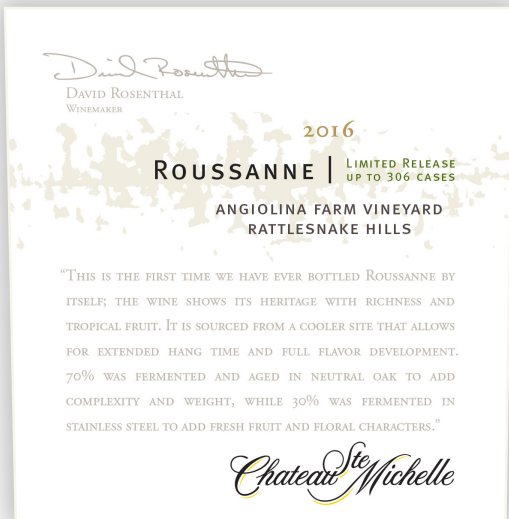




2016 ROUSSANNE

RATTLESNAKE HILLS
LIMITED RELEASE



WINEMAKER'S NOTES

"THIS IS THE FIRST TIME WE HAVE EVER BOTTLED ROUSSANNE BY ITSELF; THE WINE SHOWS ITS HERITAGE WITH RICHNESS AND TROPICAL FRUIT. IT IS SOURCED FROM A COOLER SITE THAT ALLOWS FOR EXTENDED HANG TIME AND FULL FLAVOR DEVELOPMENT. 70% WAS FERMENTED AND AGED IN NEUTRAL OAK TO ADD COMPLEXITY AND WEIGHT, WHILE 30% WAS FERMENTED IN STAINLESS STEEL TO ADD FRESH FRUIT AND FLORAL CHARACTERS."

DAVID ROSENTHAL
WINEMAKER

VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15 - November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- 100% of the fruit was sourced from Rattlesnake Hills in the Yakima Valley.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- The fruit was picked from a cooler site which allows for extended hang time and full flavor development.

WINEMAKING

- Ripe grapes were destemmed and went through natural yeast fermentation.
- Aged 4 months in 70% neutral oak to add complexity and weight, 30% fermented in stainless steel to add fresh fruit and floral characters.

TECHNICAL DATA

BLEND:	100% ROUSSANNE
TOTAL ACIDITY	0.57 g/100mL
pH	3.25
RESIDUAL SUGAR	0.14 g/100mL
ALCOHOL	13.5%
CASES PRODUCED	306