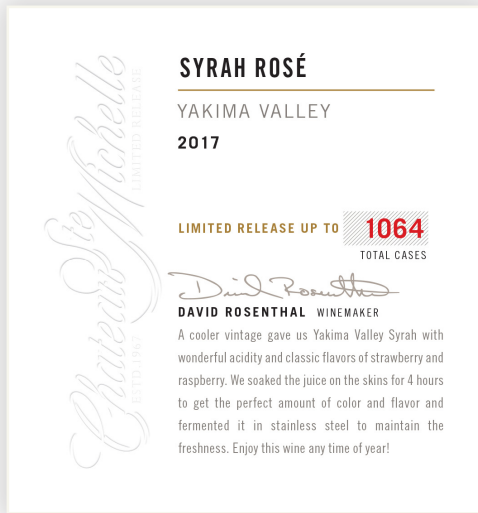




## 2017 SYRAH ROSÉ

Yakima Valley

Limited Release



### VINTAGE

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

### VINEYARDS

- 100% of the fruit was sourced from our Yakima Valley vineyards, in a slightly cooler area.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

### WINEMAKING

- Syrah grapes were harvested and picked slightly earlier than other reds for pure, fruit character.
- The fruit was left on the skins for 4 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.
- The juice was fermented in stainless steel tanks for 3 weeks.

### TASTING NOTES

“A cooler vintage gave us Yakima Valley Syrah with wonderful acidity and classic flavors of strawberry and raspberry. We soaked the juice on the skins for 4 hours to get the perfect amount of color and flavor and fermented it in stainless steel to maintain the freshness. Enjoy this wine any time of year!”

### TECHNICAL DATA

TA	0.65 g/100 ml
pH	3.43
Residual Sugar	0.19 g/100 ml
Blend	100% Syrah
% Alcohol	11.5%
Cases produced	1,064

David Rosenthal  
Winemaker