



2017 ROSÉ

Columbia Valley

THE VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The cooler early spring temperatures along with ample soil moisture from winter precipitation and spring rainfall, 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.

WINEMAKING

- Grapes were sourced from vineyards throughout the Columbia Valley and picked with relatively low sugar and good acidity.
- The fruit was pressed gently, producing juice with a delicate pink hue.
- Extended, cool fermentations in stainless steel tanks maintained bright aromatics and fresh flavors.

FLAVOR PROFILE

“This Syrah-based Rosé opens with delicate aromas of rose petals and rhubarb. Refreshing flavors of melon and strawberries are followed closely by a kick of citrus in the finish.”

Keith A. Kenison
Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Perfect by the glass or with grilled tuna, paella, salty cheeses, and light salads like a classic Niçoise

TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 13.0%

Total Acidity: 0.55g/100ml

pH: 3.39

Blend: 82% Syrah, 10% Merlot, 4% Cabernet Sauvignon,
2.5% Cinsault and 1.5% Grenache