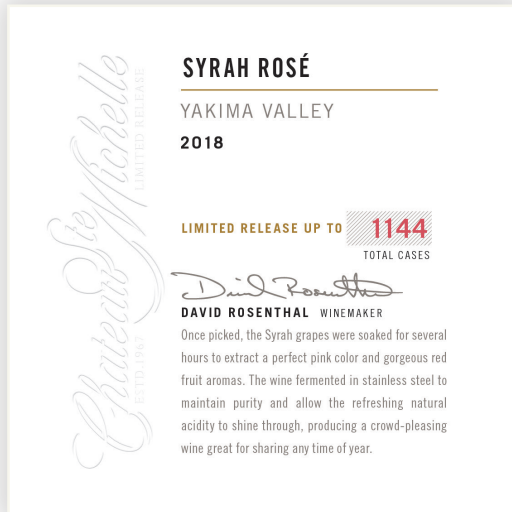




## 2018 SYRAH ROSÉ

YAKIMA VALLEY

Limited Release



### TECHNICAL DATA

TA	0.60 g/100 ml
pH	3.39
Residual Sugar	0.28 g/100 ml
Blend	100% Syrah
% Alcohol	12.5%
Cases produced	1,144

### VINTAGE

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

### 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

“Once picked, the Syrah grapes were soaked for several hours to extract a perfect pink color and gorgeous red fruit aromas. The wine fermented in stainless steel to maintain purity and allow the refreshing natural acidity to shine through, producing a crowd-pleasing wine great for sharing any time of the year.”

David Rosenthal  
Winemaker