



TA: 0.66 g/100 mL

PH: 3.35

ALCOHOL: 13%

RESIDUAL SUGAR: 0.30 g/100 mL

BLEND:

68% Syrah, 32% Cabernet Sauvignon

COLUMBIA VALLEY

2020 Rosé

TASTING NOTES

Raise a glass of this refreshing dry Rosé to embrace a good time, or simply toast sunshine and friends. Cheers! It's so delicious, your wine glass just may blush.

VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- We source our Syrah and Cabernet grapes from both warmer and cooler parts of the Columbia Valley which provides a range of flavors and styles.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING NOTES

- Syrah and Cabernet Sauvignon grapes were harvested for pure fruit character and expression.
- The fruit was left on the skins for four hours to allow the grapes to extract just the right amount of cherry color from the skins.
- The juice was fermented in stainless steel tanks for 3 weeks.

RECOMMENDED FOOD PAIRINGS

- This versatile and flavorful wine would be enjoyable on its own or with food. Try it with light pasta and rice dishes, grilled fish, and a wide array of cheese.