



TA: 0.54 g/100 mL

PH: 3.21

ALCOHOL: 13%

RESIDUAL SUGAR: 0.38 g/100 mL

BLEND:

79% Cabernet Sauvignon, 21% Syrah

## COLUMBIA VALLEY 2020 'Le Rosé'

### 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

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- 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

- Cabernet Sauvignon and Syrah grapes were harvested for pure fruit character and expression.
- The fruit was pressed off the skins almost immediately, allowing the grapes to extract just the right amount of pale pink color from the skins.
- The juice was slowly fermented at cooler temperatures in stainless steel tanks for 2 weeks to retain the beautiful aromas and freshness.

### RECOMMENDED FOOD PAIRINGS

- Prosciutto & brie grilled cheese bites, spicy shrimp skewers, chopped green goddess salad, broiled lobster with garlic butter, bacon wrapped peaches, fish tacos.

### TASTING NOTES

This Provençal-styled rose is crisp and dry with a lively character. The wine offers bright aromas of juicy strawberry and peach with underlying citrus and apricot flavors. Enjoy! - Lacey Steffey, Winemaker