



COLUMBIA VALLEY 2021 Rosé

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

- We source our Syrah and Cabernet from both warmer and cooler sites in 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 macerated 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.

TA: 0.69 g/100mL

PH: 3.35

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.31 g/100mL

BLEND:

55% Syrah, 43% Cabernet Sauvignon, 2%

Grenache