



TA: 0.70 g/100 mL

PH: 3.24

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.20 g/100 mL

BLEND:

70% Syrah, 12% Grenache, 10% Cabernet Sauvignon, 6% Mourvedre, 1% Counoise

COLUMBIA VALLEY

2022 Indian Wells Rose

VINTAGE NOTES

- The season started with an unusually cool and wet spring. Below average temperatures from April to July caused delay in ripening, causing a late harvest.
- All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- The quality of fruit was outstanding and though we had to harvest select grapes earlier than expected, the wines are very promising, showing nice acidity, and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

VINEYARD NOTES

- We source our Syrah and Cabernet grapes 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, Grenache, Mourvedre, Cinsault, Counoise and Cabernet Sauvignon grapes were harvested for pure fruit character and expression.
- Fruit was left on the skins for 2 hours to extract just the right amount of cherry color, leaving delicate, bright fruit flavors and aromas.
- The juice was fermented in stainless steel tanks for 2 weeks.

TASTING NOTES

A beautiful pale pink, our Indian Wells Rose delivers aromas of juicy watermelon, fresh strawberry with flavors of ripe peach and Rainier cherry. This bright and balanced wine is a perfect pairing to any occasion. - Lacey Steffey, Winemaker