



WALLA WALLA VALLEY

2022 Rosé

VINTAGE NOTES

- Spring of 2022 was unusually cool and wet. Below average temperatures between April - July caused a delayed development.
- Warm temperatures arrived in July and continued throughout the summer. Consistent heat brought excellent ripening conditions. The warmest temperatures were recorded in October.
- The quality of fruit was outstanding. The wines are very promising, showing nice acidity, and great flavors.

WINEMAKING NOTES

- Grapes were harvested September 21 at early maturity for pure fruit character, brightness, and expression.
- The fruit remained on the skins for a short time, allowing the grapes to develop flavor and extract jewel-tone hues of rose gold coral.
- The wine was fermented in a concrete egg to enhance aromatics and flavor.

RECOMMENDED FOOD PAIRINGS

- This wine pairs beautifully with melon and prosciutto, roasted chicken, salmon, chopped salad with feta, and grilled vegetables.

TASTING NOTES

"The 2022 Rosé opens with fresh flavors of wild strawberry, kiwi, and honeydew melon. The wine is lush and elegant with notes of watermelon and key lime leading to a bright, crisp finish." - David Merfeld, Winemaker

TA: 0.64 g/100mL

PH: 3.32

ALCOHOL: 13.2%

BLEND: 63% Merlot, 37% Cabernet Sauvignon

CASE PRODUCTION:

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