

TA: 0.60 g/100 mL

PH: 3.30

ALCOHOL: 13.0%

RESIDUAL SUGAR: <0.05 g/100mL

BLEND:

78% Grenache, 12% Mourvèdre, 5% Cabernet Sauvignon, 2.5% Counoise and 2.5% Cinsault

columbia valley 2023 Le Rosé

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

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

- Grenache, Mourvedre, Cinsault, Counoise, and Cabernet Sauvignon 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 Provencal-styled rosé is crisp and dry with a lively character. The wine offers bright aromas of juicy watermelon and peach with underlying citrus and apricot flavors. Enjoy! - Taylor Butterfield, Winemaker