



## WALLA WALLA VALLEY

### 2023 Rosé

#### VINTAGE NOTES

- Spring of 2023 got off to a cool start.
- Warm temperatures arrived in May and continued throughout the summer. Consistent heat brought excellent ripening conditions.
- The warm temperatures and dry conditions extended into October.
- The quality of the fruit was outstanding. The wines are very promising, showing nice acidity, and great flavors.

#### WINEMAKING NOTES

- Grapes were harvested September 5 at early maturity for pure fruit character, brightness, and expression.
- The fruit was pressed with minimal skin contact, 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 2023 Rosé opens with fresh flavors of wild strawberry, kiwi, and white peach. The wine is lush and elegant with notes of watermelon and key lime leading to a bright, crisp finish. -David Merfeld, Winemaker

TA: 0.57 g/100 mL

PH: 3.44

ALCOHOL: 13.2%

BLEND: 71% Merlot and 29% Cabernet  
Sauvignon

CASE PRODUCTION:

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