



TA: 0.53 g/100 mL

PH: 3.15

ALCOHOL: 12.5%

RESIDUAL SUGAR: <0.05 g/100mL

BLEND: 82% Grenache, 7% Mourvèdre, 7% Cabernet Sauvignon, 2% Cinsault, 2% Cunoise

CASE PRODUCTION:

2800

## COLUMBIA VALLEY

### 2024 Le Rosé

#### VINTAGE NOTES

- Despite extreme cold weather in January, the majority of vineyards across Washington demonstrated remarkable resilience, with minimal winter damage and normal yields.
- The 2024 vintage saw typical temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character.
- Favorable harvest conditions, with warm days and cool nights, created an ideal balance of tannin and acidity, leading to exceptional fruit quality.
- Both red and white varietals thrived under spectacular ripening conditions producing decadent, intense and well-balanced wines. The reds will develop over many years to come.

#### 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, Cunoise, 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!