

# 2016 Vintage Rosé

# **Columbia Valley-Washington State**

## **Tasting Notes**

Aromas of fresh strawberries and rhubarb carry on through the palate with lively acidity and a slightly creamy finish.

#### **Vintage**

Bud break occurred much earlier than normal, with above average temperatures leading through late August. At this point we experienced a period of cooler temperatures extending harvest in to early November with well balanced ripeness.

### **Vineyard**

Boushey	58%	Yakima Valley AVA
Weinbau	42%	Wahluke Slope AVA

# Composition

Sangiovese	58%
Syrah	42%

#### Winemaking

Juice was drained off skins after 2 hours of skin contact, cold settled over night and fermented in stainless steel with Rhone 4600 yeast strain. Wine remained sur lies for 5 months.

#### **Technical Data**

TA	4.9 g/L
рН	3.61
Alcohol	13.7%
RS	0.8 g/L
MA	1.28 g/L
Yeast Strain	Rhone 4600

Cases Produced 175