

tasting notes

"In aiming for a lively yet opulent style rosé, I selected grapes from several vineyards throughout the Columbia Valley, and picked them when they were just ripe enough to reveal their flavor but still retain their natural acidity. The fruit was pressed immediately upon receipt at the winery, then fermented at cool temperatures to retain its dynamic aromas of pink grapefruit and peach blossom. The result is a vibrant wine with racy acidity, savory minerality, and flavors of crisp watermelon and juicy strawberry that linger on the palate."

K.D. Organ, Winemaker

vineyards

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- Fruit for our Rosé came from vineyards throughout Washington's Columbia Valley.
- The region's sunny days and cool nights allow for excellent flavor development and natural acidity.

winemaking

- Grapes were picked under cool nighttime skies to preserve the pure fruit character.
- The fruit was pressed immediately after harvesting to allow the grapes to extract just the right amount of color from the skins.
- The juice was fermented in stainless steel tanks to preserve the ripe fruit character and aromatics.
- A portion of the blend underwent a technique known as stabulation, where the juice is stirred prior to fermentation to maximize aroma and build mouthfeel.

food pairings

This versatile and flavorful wine would be enjoyable on its own or with food. Try it with light pasta and rice dishes, grilled fish, and a wide array of cheese.

wine stats

pH	3.23
TA	0.55g/100ml
ALCOHOL	12.5%
BLEND	93% Syrah 7% Grenache

