

tasting notes

"The Anew Rosé opens with bright aromas of pink grapefruit and peach blossom, followed by flavors of crisp watermelon and juicy strawberry that linger on the palate. This is a vibrant wine with racy acidity and savory minerality."

K.D. Organ, Winemaker

vineyards

- 2017 was a cooler vintage which gave us concentrated wines with classic Washington state character.
- Syrah for our Rosé came from vineyards in Washington's Yakima Valley; the Grenache came from our Horse Heaven vineyard.
- The region's sunny days and cool nights allow for excellent flavor development and natural acidity.

winemaking

- Grapes were picked in the cool air of the early morning to preserve the pure fruit character.
- The fruit was left on the skins for six hours 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 stabulation, a process of stirring the juice lees before fermentation to amplify the body of the wine and protect the delicate aromas.

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	3.26
TA	0.60g/100ml
ALCOHOL	12.5%
RS	0.29g/100ml
BLEND	94% Syrah 6% Grenache

