

2011 ROSÉ

Columbia Valley

Tasting Notes

Aromas of fresh strawberry, watermelon and rhubarb carry through the palate with lively acidity and a slightly sweet note.

Vintage

Cooler than average spring temperatures delayed bud break and bloom by 20-30 days. Consistent warm summer temperatures without our usual periods of +100°F provided us with ideal conditions for ripening. Harvest, began about three weeks later than normal.

Vineyards

Sourced from Milbrandt Vineyards; Clifton and Katherine Leone

Winemaking

Juice was racked off after four hours of skin contact. Fermented entirely in stainless steel. Wine remained on the lees for 4 months, stirred every two weeks. 85% Syrah, 15% Cabernet Sauvignon.

Technical Data

TA	5.3 g/L
pH	3.31
Alcohol	12.9%
RS	0.5 g/L
MA	1.12 g/L
Yeast Strain	Rosé
Cases Produced	271

