

2011Rosé Yakima Valley

CASES PRODUCED: 57

WINEMAKER NOTES

This Rosé is a blend of Syrah, Viognier and Petit Verdot. Viognier is often blended with Syrah to enhance the latter's fruit notes and stabilize color. The addition produces the wonderful ruby hue and a slight sweetness at first sip, before an enormous cherry blast nearly knocks you over. The bright fruit carries through with raspberry and fresh blueberry notes. The Petit Verdot also enhances the color and adds depth of character, providing a bit of herbal vermouth in the finish. Harvest was accomplished by WSU Enology students.

Gord Taylor, Winemaker

VINEYARDS

Location: Newhouse Vineyard, Snipes Mountain

Planted: 1999 **Slope:** South

Soil: Harwood-Burke-Wiehl silt loam formed in the Snipes MT conglomerate. High level worn river cobbles prior to

last ice age.

Location: SCOTT FISHER VINEYARD, YAKIMA VALLEY

Planted: 2003 Slope: North

Soil: Warden Fine Sandy Loam

Location: LONESOME SPRING RANCH, YAKIMA VALLEY

Planted: 2006

Soils: Scootney silt loam is deep well drained soil. While the top 12-20" are pure silt loam, it is underlain by gravelly silt

loam to a depth which can exceed several feet.

WINEMAKING

The red grapes were left on the skins to acquire color for approximately 24 hours. Water (10 gallons) was added to lower the Brix level.

Harvested by hand: October 8 2011

Brix: 25.0 **pH:** 3.55 **Pressed:** October 9 2011 **Yeast:** Lallemand RHST

Fermentation completed: 15 days

Maximum fermentation temperature: 65°F

ROSÉ

YAKIMA VALLEY

Wine Lore: We remember a special woman, Rhoda Davenport, Joan's mother. No one person had more influence in making Joan the woman she is today. Rhoda, Hebrew for Rose, was a singularly gifted woman in knowing sometimes the best gift one can give is the steadfast belief of family. To Rosé! To Rhoda! Enjoy!



TECHNICAL DATA

Alcohol: 13.3%

Residual sugar: 0.6%

Blend:

56% Syrah Newhouse Vineyard

21% Viognier Lonesome Spring Ranch 20% Petit Verdot Scott Fisher Vineyard

3% Cabernet Sauvignon Daven Lore

Bottled: February 24 2012 **Potential Aging:** 0-2 years

FOOD PAIRINGS

Serve chilled at 45°F

Grilled chicken
Fresh cherries
Chocolate desserts

