

2020 Rosé Yakima Valley

WINEMAKER NOTES

Harold Pleasant grows several different varieties of grapes on a bench of land with excellent air drainage and beautiful views between Prosser and Benton City. Known for its special microclimate to stay warm when other areas have seen frost. As a team, we hand picked this fruit to produce this light salmon colored wine. Historically, Sangiovese has been an excellent choice for Rosé and this is no exception. This years' Rosé is crisp and refreshing with melon and white peach that dominates your sense. As it warms in the glass, aromas of rose petals and jasmine lightly teasing the senses. Due to being grown in a special microclimate, the wine's acidity is maintained, so we left only 0.6 % sugar on to make a refreshing wine, bursting with flavor and complexity.

Gordon Taylor, Winemaker

Vineyard

Location: HLP, Yakima Valley **Planted:** 2002 **Soil:** Starbuck stony silt-loam

WINEMAKING

SANGIOVESE - HLP VINEYARD

HARVESTED BY HAND: October 28, 2020 BRIX: 22.6 Max Temp: 62 YEAST: EPERNAY UVA Firm FERMENTATION: 8 days PRESSED: October 29th, 2020

ROSÈ

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. Ro Rose! Rhoda! Enjoy!



TECHNICAL DATA

ALCOHOL: 12.5 FINAL PH: 3.47 RESIDUAL SUGAR: 0.6 BLEND: 100% Sangiovese BOTTLED: MARCH 25TH, 2021 CASES PRODUCED: 69

FOOD PAIRINGS

Grilled Halibut Provençal Lentils de Puy Citrus Haricot Verts Spiced Pork Tenderloin Nanaimo Bars