

2016 ROSÉ

===== HORSE HEAVEN HILLS =====

WINEMAKER'S NOTES

This lovely rose' is a blend of Cinsault and Counoise. Voluminous aromas of raspberry, fresh cranberry, and white pepper greet you on the nose. The Counoise contributes the ripe cranberry aromas and flavors, while the Cinsault lifts the blend with notes of white pepper. Both varietals bring bright acidity which creates a refreshing, crisp rose' that can be enjoyed on its own, or paired with food. A touch of natural residual sugar adds body to the wine and balances the fresh acidity.

VINEYARD SOURCING

100% of the fruit for this wine came from Cinsault and Counoise from our estate Spice Cabinet Vineyard located in the Horse Heaven Hills. This vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

GROWING SEASON

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

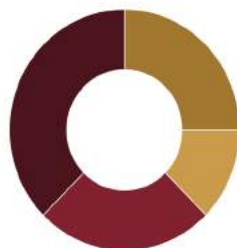
WINEMAKING

The Cinsault and Counoise were machine harvested to allow for early color extraction from the skins. Once at the winery, the grapes were sent directly to the press. We allowed the grapes to sit overnight to continue to extract color from the skins. After the 24 hour soak, we drained off all the free run juice before beginning to press the grapes. The light pink free run juice was combined with the darker juice that was pressed from the skins and allowed to cold settle for 2 days. The clean juice was racked away from the settled solids and inoculated with a yeast specifically selected for Rose'. The wine was fermented cool over a period of 21 days, allowing for great aroma development.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	63% Cinsault, 37% Counoise
Alcohol	12.5%
T.A.	0.66 g/100 ml
pH	3.33
Residual Sugar.....	6 g/L

SENSORY INDICATOR



- Raspberry
- Fresh Cranberry
- White Pepper
- Strawberry

