



2016 ROSÉ

Columbia Valley

THE VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

WINEMAKING

- Grapes were sourced from vineyards throughout the Columbia Valley and picked with relatively low sugar and good acidity.
- The fruit was pressed gently, producing juice with a delicate pink hue.
- Extended, cool fermentations in stainless steel tanks maintained bright aromatics and fresh flavors.

FLAVOR PROFILE

"This Syrah-based Rosé opens with delicate aromas of rose petals and rhubarb. Refreshing flavors of melon and strawberries are followed closely by a kick of citrus in the finish."

Keith A. Kenison
Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Perfect by the glass or with light salads like a classic Niçoise, grilled tuna, paella and salty cheeses.

TECHNICAL DATA

Appellation: Columbia Valley

Alcohol: 12.5%

Total Acidity: 0.57g/100ml

pH: 3.11

Blend: 86% Syrah, 14% Grenache