



## **2015 Patina Rosé**

### **Walla Walla AVA| 67 Cases Produced**

#### **Vineyard**

Patina vineyard was planted and nurtured by Pat and LeaAnn Hughes. Now owned and operated by LeaAnn, this 4.5 acre vineyard sits at a 954 ft. elevation and is the most boutique parcel that we work with. She only plants Syrah and tends to it with gardening care. She is one of the few bold enough to dry farm in the Walla Walla Valley. The soil profile is mixed river bed and Touchet silt loam. She planted the vineyard in 1996. It started with a justified cult following and it just keeps getting better. Patina is one of the reasons people love to love Walla Walla Syrah.

#### **Winemaking**

Whole cluster pressed for Syrah, with no additional skin time. Fermented cold in stainless drums with no malolactic allowed. This method allows for a more crisp and austere Rose' especially on warm vintages such as 2015. Best served chilled, and will keep the aromatics singing even at ice bucket temperatures. I used only the bottom cordon of a two cordon system at Patina. Held extra fruit down there to help hold off the heat. Picked in mid September at 20 brix then picked the upper for syrah in the third week of October.

#### **Tasting Notes**

Cranberry juice on the nose, strawberry, watermelon and Rainer cherries lead to wet graphite, peach and star fruit fill in perfectly structured rose with a crisp, dry finish. From the light salmon color to the crisp and lingering finish, this wine starts, stays and finishes with the kind of balance we wish every rose could have. Great with food or sunshine or both.