



2015 Rosé

Washington State AVA | 150 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.

Antoine Creek is our farthest vineyard, but worth the drive. The vineyard sits just outside of the Lake Chelan AVA but inside of the Columbia Valley AVA. It is more northern than most of the vineyards we work with. Due to its lack of intense heat spikes, this site produces fruit with great structure and ageing potential.

Winemaking

Whole Cluster pressed. 2015 was an unusually warm year, especially for whites and rosés, so we sourced our Syrah from Patina Vineyard, a dry farmed site located near Walla Walla Washington and Viognier from Antoine Creek just on the edge of the newer Chelan AVA, which typically has a shorter growing season and brighter acidity than our usual sites in Walla Walla and Horse Heaven. Our aim was to keep this rosé crisp and austere... Mission accomplished.

Tasting Notes

60% Syrah and 40% Viognier co-ferment with no additional time on the skins. Vibrant nose, with a beautiful peach hue, and a hint of petrol, this light and crisp rose is filled with orange fruits-cantaloupe, orange peel, apricots, followed by strong lychee, strawberry blossom, finishing with notes with notes of talcum powder, white flowers with a lush finish.