



Basel Cellars
ESTATE WINERY

2017

2901 Rosé

WALLA WALLA VALLEY



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Our Syrah from Block 7 was the first fruit to come through the door. Every year we dedicate this particular block to our unique Rosé program. It is cropped at a low yield of about 3 tons to the acre to ensure bright, fruit-forward characteristics and intensity. We hand-harvest this fruit early in the morning at cool temperatures to preserve the beautiful nuances and we allow only two hours of skin contact after picking. This wine ferments under cool temperatures at a slow rate to obtain freshness and will remain on the lees just prior to bottling.

You will discover expressive aromas of strawberry and kiwi, along with citrus notes of tangerine and grapefruit. This Rosé also possesses a strong mineral note of wet stone, along with captivating hints of charcuterie and herbs. With a little time, it becomes more smoky and flinty, in between the subtle aromas of red berry fruit. There is plenty of structure and mouthfeel, with a fair bit of acidity complementing the vibrant layers of fruit. The sweet, ripe fruit enhances the mid-palate, with flavors of strawberry and grapefruit woven together.

TECHNICAL DATA

Vintage: 2017

Varieties: 100% Syrah

Vineyards: Double River Vineyard

Appellation: Walla Walla Valley

Fermentation: Stainless Steel

Alcohol: 14.2%

pH: 3.33

T.A. 7.2 g/L

R.S. 0.4 g/L

Production: 167 cases

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