



Basel Cellars
ESTATE WINERY

2016

2901 Rosé

WALLA WALLA VALLEY



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Our Rosé was crafted from 100% Syrah. Our Block 7 at Double River Vineyard continues to produce distinctive and powerful, yet elegant Rosés with tons of character. Balanced fruit was hand-picked early in the season at cool temperatures to showcase the beautiful and pronounced fruit flavors of this varietal. We allowed only the minimum amount of skin contact to ensure for a light and more desired color in our Rosé. The cool fruit was gently pressed and carefully transferred to stainless steel tanks and fermented slowly at low temperatures. About 25% was transferred to stainless steel barrels for malolactic fermentation and was stirred once a week for 3 months. These barrels added depth, complexity and finesse to the wine.

Our Rosé shows intense aromas of dried strawberry, tangerine and rhubarb. In between the expressive fruit you will find smokiness and noticeable hints of cured meat and dried herbs. You will be surprised by intriguing notes of honeysuckle, raspberry and perfume, along with a distinct note of wet stone complementing the bouquet. There is an abundance of red berry fruit in the mid-palate, with subtle hints of citrus flavors in the finish. A wonderful pairing with your favorite tapas, charcuterie, roasted beet salad with goat cheese, grilled wild salmon and seafood stew! Enjoy!

TECHNICAL DATA

Vintage: 2016

Varieties: 100% Syrah

Vineyards: Double River Vineyard

Appellation: Walla Walla Valley

Fermentation: Stainless Steel

Alcohol: 14.5%

pH: 3.21

T.A. 7.9 g/L

R.S. 0.3 g/L

Production: 297 cases

2901 OLD MILTON HWY, WALLA WALLA, WA 99362 | 509.522.0200 PH
509.522.0996 FX | INFO@BASELCELLARS.COM | WWW.BASELCELLARS.COM