



Basel Cellars
ESTATE WINERY

2015

2901 Rosé

WALLA WALLA VALLEY



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Named after our estate address - 2901 Old Milton Highway - our 2901 Rosé was crafted from 100% Syrah. Stellar fruit from our own Double River Vineyard here in Walla Walla was handpicked early in the morning in order to retain vibrant fruit characteristics at harvest and absolute minimum skin contact was allowed before and during the pressing process. The cold fruit was whole cluster pressed at minimal pressure and endured a slow fermentation at low temperatures in stainless steel. 15% of this blend, a small but significant portion, was fermented separately in stainless steel barrels and that is where malolactic fermentation occurred. These barrels were stirred once a week to enhance the aromatics and the complexity of this wine.

Our expressive Rosé shows beautiful aromas of strawberry, watermelon and cotton candy on the bouquet. With noticeable hints of star fruit, pomegranate and butterscotch it will surprise your senses on the finish. On the mouth-feel there is an explosion of luscious, red berry fruit that fills the round mid-palate perfectly. It finishes with decent acidity and supports the structure of this balanced wine very well. Our Rosé will pair well with any Tapas, Mexican food, grilled salmon and cured meats. Enjoy!

TECHNICAL DATA

Vintage: 2015

Varieties: 100% Syrah

Appellation: Walla Walla Valley

Vineyards: Double River Vineyard

Fermentation: Stainless Steel

Alc. 13.8%

pH: 3.33

T.A. 6.5g/L

R. S. 0.3g/L

Production: 130 cases

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