



# 2018 '2901' ROSÉ WALLA WALLA VALLEY



Each year we dedicate the most southern part of Block 7 at our Double River Estate Vineyard to our exclusive Rosé program. Our main focus is to harvest at cool temperatures, early in the season, to retain beautiful acidity and capture the youthfulness of Syrah. Very little skin contact is allowed after harvesting, followed by a gentle press cycle to ensure finesse in the bottle. Our Rosé ferments for approximately 40 days in stainless steel at low temperatures, shielding the aromatics and obtaining freshness. I prefer to keep this wine on the lees for an extended period and will perform lees stirring once a week for 5 months. This will give the wine the opportunity to enhance aromatically and develop texture and character.

I feel that this wine will reveal its true identity at a milder temperature around 50°F. The intriguing bouquet will lead off with notes of dried strawberry and cotton candy followed by red licorice and pomegranate.

With a little aeration, prominent hints of rhubarb and grapefruit will be ever present, while the alluring fragrance of rose petal creates a delightful accent on the aroma. The outburst of citrus flavors in the mid-palate is accompanied by lively acidity, ensuring beautiful structure and a pleasant finish.

This Rose will be a favorite on the patio on a hot summer's day, but will show even better when paired with a seafood potjie (South African term for seafood stew or paella), charcuterie or grilled king salmon. Cheers!

## TECHNICAL DATA

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**VINTAGE:** 2018

**VARIETIES:** 100% Syrah

**VINEYARD:** Double River Vineyard

**APPELLATION:** Walla Walla Valley

**FERMENTATION:** Stainless Steel

**ALCOHOL:** 13.5% **PH:** 3.21 **T.A.** 7.5g/L **R.S.** 0.4g/L

**PRODUCTION:** 196 cases