



2019

## '2901' ROSÉ



Our 2901 Rosé is comprised of 100% Syrah from our Double River Estate Vineyard. We dedicate a small portion from the most southern part of Block 7 to this exclusive program. This distinct wine is only sold at our Estate and to a few select accounts and we take pride in creating a uniquely crafted product.

Hand harvesting at a low brix and relatively higher acid content allows us to retain vivid aromas and plenty of structure in this wine. Only a few hours of skin contact were allowed to ensure for a light, salmon color and minimal phenolic impact. Fermentation was controlled under cool temperatures and lasted for 40 days. The wine was then transferred to stainless steel barrels, remained on the lees for an additional two months and lees stirring was completed once a week. This provided extra complexity in the end result.

The nose shows attractive hints of strawberry, kiwi, cotton candy and raspberry. It has subtle notes of rose petal, rhubarb and dried herbs on the aroma as well. A burst of citrus, especially grapefruit will linger in the mid-palate, supported by bright and vivid acidity, providing this wine with plenty of structure. A zesty and firm, but pleasant finish brings great balance to the fruit-driven layers in the mid-palate, making this mouthwatering Rosé beg for the perfect food pairing. Shellfish pasta, roasted beets with goat cheese or grilled fish tacos will complement it well. Enjoy!

### TECHNICAL DATA

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**VARIETIES:** 100% Syrah

**APPELLATION:** Walla Walla Valley

**VINEYARDS:** Double River Vineyard

**FERMENTATION:** Stainless Steel

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

**PRODUCTION:** 131 cases

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