



2019

ROSÉ OF SYRAH



This is our first-ever wine produced from the Rocks District in Milton-Freewater. This two-year-old Syrah planting produced beautiful mineral-rich fruit from the ancient cobblestones in one of the most distinct AVA's in the world. All fruit was hand harvested early in the season and only two hours of skin contact was allowed after harvesting. A gentle press cycle was performed, followed by cold settling in stainless steel. A cool, slow fermentation lasted for about 45 days, maintaining freshness and varietal expression, while lees was stirred once a week for extra complexity and flavor. We extended the lees contact post fermentation and stirred for an additional two months to ensure depth and character in this Rosé.

The intriguing bouquet will reveal alluring fruit-driven hints of plum, raspberry, gooseberry and mandarin. This Rosé possesses an attractive floral component with notes of cherry blossom and potpourri. The pronounced minerality from the cobblestones is evident, with hints of chalk and smoke, alongside an exciting earthy element of mushroom and forest floor. The higher pH of the Freewater soil series delivered a wine with roundness and viscosity in the mouthfeel. The velvety texture in the mid-palate gives it a long and lingering sensation and balanced finish. The ripe and "sweet" flavors on the forefront are supported by fair acidity and create a subtle accent behind the fruit. This wine will be in its true element when paired with spicy crab cakes, shell fish pasta, pork shoulder with morel mushrooms or brie with truffle oil.

TECHNICAL DATA

VARIETIES: 100% Syrah

APPELLATION: The Rocks, Walla Walla Valley

VINEYARDS: Sams Family Vineyard

ALC: 13.7%

PRODUCTION: 152 cases