



2017 Rosé of Mourvèdre

Production 264 cases

Blend 79% Mourvèdre, 21% Grenache

Appellation Columbia Valley

Vineyards 79% Weinbau (Wahluke Slope)
21% Ciel du Cheval (Red Mountain)

Alcohol 12.5%

Cooperage 100% stainless steel

Winemaking

Cold soak for 24 hours whole cluster then straight into the press, the juice is pumped directly into stainless steel vessels where the wine ferments without any juice to skin contact.

Tasting Notes

While there was no skin contact during fermentation, due to the varietal the color is medium pink in hue. On the nose, notes of fresh picked raspberries and stone fruit hint at the flavors to be found in the wine. On the palate, flavors of apricot, nectarine and starfruit are balanced with a bright acidity that results in a refreshing wine, perfect for the summer season.