



2018 Tamarack Cellars Rose' of Mourvedre

Production -	252 Cases
Blend -	80% Mourvedre 20% Counoise
Analysis -	pH - 3.37 Total Acidity – 7.1g/L Alcohol - 12.9%
Cooperage -	The Mourvedre was in 100% stainless steel while the Counoise was in 55% stainless steel and 45% older French oak barrels.
Winemaking -	Soaked overnight in bins with 50% of the grapes skin lightly cracked open to extract a bit more color at low pressure pressing. Then dropped by gravity straight to the press, the juice is pumped directly to barrel or tank and chilled, inoculated with Chardonnay 3079 yeast, primary fermentation started and finished, secondary fermentation started but completed to preferred taste typically around 40% completion. All fermentation is done in a 58 degree Fahrenheit barrel room.
Tasting Notes -	Aromas of red currant, nectarine and multi-berry tart with refreshing acidity; strawberries, raspberries and grilled peaches with brown sugar flavors lead to flush tannins and an easy drinking finish that is perfect chilled for summer enjoyment.
Appellation -	Columbia Valley