



2008 Columbia Valley Rosé du Mourvèdre

Strawberry Rhubarb · Crème Brulée · Grapefruit Juice

Alc. 13% by Vol

Blend

100% Mourvèdre

Growing Season

The 2008 growing season started with one of the coolest springs on record. Bud break was late all over the state. As spring transitioned into summer our temperatures remained mild. Fortunately we had a nice long Indian summer allowing for longer hang time, developing complexity and fully mature grapes.

Vineyard

We sourced our Mourvèdre grapes from the Columbia Valley, on the cooler side in the Yakima Valley.

This Year's Rose Story

The 2007 vintage I hadn't intended to make a rosé but sometimes Mother Nature has different plans in store for us. It was such an overwhelming success that we are pleased to offer our second installment of Rosé Du Mourvèdre.

This year I decided to take a short cut on the way to making the Rosé. I figured our press would hold all the crushed grapes overnight; I would save time by not transferring it into the tank and back out. I learned a valuable lesson. Our press will hold 2.4 tons of crushed grapes; it will not, however, hold 2.41 tons. No worries, we only lost ten pounds of grapes. You would be surprised how large a mess ten pounds of grapes can leave.

Vinification

After crushing, pressing and settling, the Rosé was barrel-fermented in 100% used French oak barrels. Temperatures were kept below 60° F, in order to preserve the wine's aromatics. The wine's lees were stirred weekly for two months to increase mouth feel.

Tasting Notes

This wine has aromas of crème brûlée, strawberry rhubarb, and ruby red grapefruit juice. Nice bright acidity transforms into a creamy mouth feel on the finish.

Retail: \$16.00

Cases Produced: 114

Release Date: Spring 2009