

RYAN PATRICK

2016 ROSE`

AVA: Columbia Valley

WINEMAKING NOTES: Juice from a variety of red grapes, primarily Syrah, was drained from the skins before too much color or tannin was imparted. The juice was then cold settled. After racking off the solids, the juice was inoculated and allowed to ferment slowly for approximately 30 days, until the proper residual sugar/acid balance was achieved at which point the juice was chilled to halt fermentation and stabilize the wine.

TASTING NOTES:

AROMA: Hints of fresh pomegranate.

FLAVOR: A bright mid palate with traces of strawberry and rhubarb precedes a crisp finish.

VARIETALS: 74% Syrah, 12% Cinsault, 8% Grenache and 6% Mourvedre

DATE OF HARVEST: September 17 – September 30, 2016

BOTTLED: January 2017

ALCOHOL: 12.25%

R.S. 0.4%

BRIX: 20.8

TA: 6.0 g/L

PH: 3.31

AGING: Four months in stainless steel tanks.

CASE PRODUCTION: 1,500 cases

