

RYAN PATRICK 2017 ROSÉ



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 grapefruit, rainier cherry, pomegranate & bright floral notes.

FLAVOR: Bright lively acidity, round fruit driven mid-palate with traces of strawberry precedes a crisp clean finish.

VARIETALS: 75% Syrah, 14% Mourvedre, 9% Grenache and 2% Sangiovese

DATE OF HARVEST: September 17 – September 30, 2017

BOTTLED: January 2018

Alcohol: 13 %

R.S. 0.15%

BRIX: 21.2

TA: 5.4 g/L

PH: 3.33

AGING: Three months in stainless steel tanks.

CASES PRODUCED: 2,000