



# RP

## 2018 ROSÉ COLUMBIA VALLEY

**AVAs:** Columbia Valley

**WINEMAKING NOTES:** The juice was drained from the skins before too much color or tannin was imparted, and 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, and bright floral notes.

**FLAVOR:** Bright, lively acidity. Round, fruit driven mid-palate with traces of strawberry, rhubarb, and a hint of red grapefruit; followed by a crisp, clean finish.

**VARIETAL(S):** 65% Syrah, 25% Grenache, and 10% Sangiovese

**DATE OF HARVEST:** September 2018

**BOTTLED:** January 2019

**ALCOHOL:** 13%   **BRIX:** 21.2   **TA(gal/L):** 6.1   **pH:** 3.36   **RS:** 0.15%

**AGING:** Aged three months in stainless steel tanks.