

# RYAN PATRICK

## 2018 Rosé



**AVA:** Columbia Valley

**WINEMAKING NOTES:** The juice was drained from the skins before too much color or tannin was imparted, and 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 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, 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:** 6.1 g/L

**pH:** 3.36

**RS:** 0.15%

**AGING:** Three months in stainless steel tanks.