



# 2014 ROSE

## HORSE HEAVEN HILLS



### WINEMAKER'S NOTES

This delicate pink rose' begins with aromas of grapefruit, fresh strawberries, and red currants with a hint of herbs. The fruit is very focused and linear. In the palate, lush fruit is balanced with bright acidity, creating a harmonious wine with a full, rich mouthfeel. We strived to create a wine that is balanced, elegant, and fruit forward. This rose' would be the perfect accompaniment to everything from a casual lunch, to a refined dinner, to a holiday celebration.

### VINEYARD SOURCING

100% of the fruit for this wine came from our estate Spice Cabinet Vineyard, located in the Horse Heaven Hills. This vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

### GROWING SEASON

2014 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. The warm spring resulted in an early bloom, which caused veraison to occur two to three weeks earlier than normal. As such, we began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

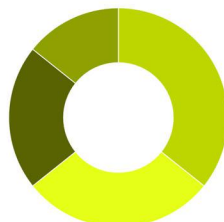
### WINEMAKING

The Grenache was machine harvested to allow for early color extraction from the skins. Once at the winery, the grapes were sent directly to the press. We allowed all of the free run juice to drain off before beginning to press the grapes. The light pink free run juice was combined with the darker juice that was pressed from the skins and allowed to cold settle for two days. The clean juice was racked away from the settled solids and inoculated with ICV GRE yeast. The wine was fermented cool over a period of 30 days, allowing for great aroma development. The fermentation was stopped at 6 g/L residual sugar to balance the acidity.

### TECHNICAL NOTES

Appellation .....	Horse Heaven Hills
Blend .....	100% Grenache
Alcohol .....	13.2%
T.A. ....	0.53 g/100 ml
pH .....	3.26
RS .....	6.6 g/L

### SENSORY INDICATOR



- Grapefruit
- Strawberries
- Red Currant
- Herbs

