



2006 Walla Walla Valley Rosé

75% Syrah, 25% Viognier

PH: 3.79 TA: .60 13.9% Alcohol

Bottled February 2007, Released May 2007

\$16 Retail Price

139 cases produced

Winemaking

There are several ways to make a good dry Rosé, one of which is from blending both red and white wines. The fruit was all hand-picked from Forgotten Hills Vineyard on the same day. Both the Syrah and the Viognier were crushed and de-stemmed simultaneously and left to cold-soak over night to achieve the desired extraction. Primary co-fermentation occurred in neutral French oak barrels, while only partial malolactic fermentation was allowed to occur in order to retain crispness.

Vineyards

All fruit was harvested from Forgotten Hills Vineyard. Always a late ripening site, this vineyard was the obvious choice for producing a crisp, refreshing Rosé. Having several vintages of experience with Forgotten Hills, we have developed a keen understanding of the importance of clonal diversity and their tendencies from this site. Where the Phelps Clone goes into our single vineyard Syrah, we used the later ripening Clone #99 to complement the Viognier and create a nicely balanced summer sipper.

Tasting Notes

Think Pink! Heady aromas recalling a veritable fruit basket--raspberries, strawberries and juicy watermelon--are only enhanced by equally delightful flavors. Each mouthwatering sip recalls tropical fruits and fragrant flowers such as hibiscus and freesia. With its crisp acidity, medium body and soft finish, this is an extremely easy going wine—easy going that is with a number of different summer dishes, as this wine can take the heat! It would be a great pairing for hot wings, Pad Thai or smoky, backyard BBQ.