

# Waters

## 2008 Rosé

*Walla Walla Valley*

**\$18 Winery Retail**

100 cases produced

### **Vineyard Notes**

We mimicked last year's process and made this dry Rosé with 67% Syrah and 33% Viognier entirely from our favorite estate vineyard, Forgotten Hills. This cooler, later ripening site delivers crisp acidity and natural balance we always expect from such a mature vineyard.

### **Winemaking Notes**

This is a French style rosé with no residual sugar, which is intended to be enjoyed during the intense hot periods of sunny, summer days.

The syrah is hand picked, then lightly crushed to let sit on skins for approximately 6-8 hours, then dumped into the press with whole cluster Viognier and pressed together for co-fermentation in stainless steel at cool temperatures to inhibit malolactic fermentation. A unique process compared to the traditional method of bleeding of juice from a lot intended for a red wine, and it results in a more robust mouth feel than usual for a rosé wine even though its not heavily extracted.

This wine spent less time on skins than in 2006 or 2007, so the color is much lighter and pinker than in the past. The aromatics and flavors are reminiscent of the watermelon-flavored Jolly Ranchers you snacked on in junior high, accompanied by rhubarb, strawberry and a hint of black licorice. Because of the distinct terroir of Forgotten Hills, there is also subdued earthiness in the layers of this wine. The aromatics will increase as the wine warms, but we strongly recommend enjoying a refreshing and delicious glass on a hot summer day. Experiment pairing this rosé with all types of cuisine, and share your favorite combination with us!