



2013 *Rosé of the Stones*

ROCKGARDEN ESTATE

92% SYRAH, 8% GRENACHE

WALLA WALLA VALLEY

Vineyards: Made with intention and artistry, this dry wine offers a rich and nuanced expression of rosé, produced exclusively using grapes grown at our organic-certified Rockgarden Estate. Named for the famed basalt cobblestones that make this alluvial section of Walla Walla Valley so renowned for winegrowing, our Rosé of the Stones comes predominantly from select blocks that are harvested earlier, and cultivated specifically for this rosé.

Vintage & Harvest: Prior to a big cool down in the last several weeks of the growing season, 2013 was on track to be one of the hottest growing seasons in memory. Plenty of sunshine, and a lack of any significant rain events, allowed us complete control over irrigation, which in turn enabled us to fine tune crop size and fruit development. The end-of-season cool down was perfectly timed, allowing us to keep the sugars low in the grapes harvested for this wine. Our rosé syrah blocks were picked on October 1st, with the grenache harvested on October 11th. Adding additional complexity, all three of our syrah clones (Tablas Creek, Joseph Phelps and 174) were used in this wine.

Winemaking: Our approach to both the pressing and blending of this wine was extremely gentle and guided by taste. The pressing was done very slowly using the lightest possible press, and we assessed the color and taste regularly with the goal of minimizing tannins and preserving the complexity of the aromas and flavors. Pressing was done in a non-oxidative environment directly into tank. The syrah was fermented on its own for 10 days. When the grenache was harvested 10 days later, we did blending trials with the grenache juice to assess the ideal amount to include in the blend, at which point the syrah spent another 10 days co-fermenting with the grenache until dryness was achieved. After dryness, the wine spent approximately two and a half months on the lees to build richness and texture. To preserve acidity and character, malolactic fermentation was prevented. In addition, no new oak was used, and as is the case with all of our wines, no water or acid was added. The final alcohol is 13.6%.

Tasting Notes: After its alluring raspberry, white peach, anise, honeysuckle and jasmine aromas, one of the first things you'll note about this wine is its richness and compelling texture. With abundant weight and body, it offers a beautiful mid-point between a white wine and a red. Expressive earthy minerality from "the Stones," as well as excellent natural acidity from early harvesting, add poise and nuance, making this singular expression of rosé a stunning food wine that pairs seamlessly with poultry and richer foods from the sea.

One hundred and five cases including large formats were bottled. Rosé of the Stones is released annually March 1st, and retails for \$25.