



2016 *Rosé of the Stones Rockgarden Estate*

68% GRENACHE, 32% MOURVÈDRE

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 from select blocks that are harvested earlier, and cultivated specifically for this rosé.

**Vintage & Harvest:** While the 2016 growing season delivered our fourth year in a row of early budbreak and flowering, a perfectly timed August cooldown extended the season. This provided the grapes with an ideal amount of hangtime in The Rocks, while preserving the natural acidity that is so integral to our style. In keeping with this style, this wine was made exclusively from the higher acid grenache and mourvèdre grapes, which were picked earlier and at lower Brix, specifically to make this rosé. Our rosé grenache and mourvèdre blocks were both harvested on September 21 at 21.2° Brix.

**Winemaking:** Our approach to both the pressing and blending of this wine is extremely gentle and guided by taste. The pressing was done very slowly using the lowest possible pressures, and we assessed the color and taste regularly with the goal of minimizing tannins and preserving the complexity of the aromas and flavors. We used no hard press, and pressing was done in a non-oxidative environment directly into tank. The grenache and mourvèdre were whole cluster pressed and co-fermented for two and a half months using a strain of yeast specifically selected for its cooler fermentations. To further preserve acidity and vineyard 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 12.9% with a pH 3.28.

**Tasting Notes:** Crafted as a true year-round rosé, this bone-dry wine from the exceptional 2016 growing season combines alluring body and richness with a bright, fresh radiance. Aromas of juicy tangerine, cantaloupe and wild strawberry leap from the glass, followed by hints of pink grapefruit and zesty minerality. The beautiful layers of pure fruit are echoed on the palate, where lively acidity adds a counterpoint to the wine's silky texture and depth. Though lovely now, this is also a rosé with the character and complexity to evolve in the bottle. Like our white wines, to preserve the inviting aromas and pure fruit of our rosé, it was not cold stabilized, and may therefore display natural tartaric crystals.

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