



2018 *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 organically farmed 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: The 2018 vintage began with a warm spring that spurred an early start to budbreak and the growing season. This was followed by a lovely temperate summer that allowed the grapes to slowly ripen, developing vibrant flavors, while retaining excellent natural acidity. The grapes enjoyed abundant hangtime, and we were able to harvest each vineyard and block exactly when we wished. In short, 2018 was perfect for our style of wine. In keeping with our vision for this rosé, it was made exclusively from the higher acid grenache and mourvèdre grapes, which were picked earlier and at lower Brix on September 11th at 21.0° 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 months using a strain of yeast specifically selected for its cooler fermentations in neutral Burgundy barrels. 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 12.1%, with a pH of 3.25.

Tasting Notes: Crafted as a true year-round rosé, this bone-dry wine combines alluring body and richness with a bright, fresh radiance. Enticing aromas of strawberry and apricot leap from the glass, along with hints of fresh-cut violets. On the the palate, flavors of citrus and cherry hard candy open up to reveal richer notes of cantaloupe and peach all underscored by a zesty minerality that provides a lovely 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.

One hundred twelve cases were bottled. Rosé of the Stones is released on March 1st, and retails for \$25.