



# 2025 LA PRIMAVERA

## TASTING NOTES

For a style often regarded as playful and unassuming, La Primavera has many layers and loads of complexity. For starters it's got more depth of color than most rosés, especially the fatigué pale versions en vogue today (rosé is French for pink, remember). Sure, the exuberantly berry and herb-filled nose is super fun, and that continues into the mouth, but there's plenty of additional character there too. La Primavera not only delights in a game of tag but also excels at building forts, rocks the mic at karaoke, and is fearless on the slip'n'slide. Take her anywhere and she'll show you a great time.

*Dry/fruity, full-bodied, medium acid, crisp finish*

## WINEMAKER'S NOTES

Every year our La Primavera is a bit different, consisting as it does of a blend of juices from the various purple grapes we're vinifying into red wine (see Composition below). Those juices are pulled from the tanks of crushed grapes between 1 and 24 hours after crushing (a technique known as saignée – French for “bleeding”, because you only bleed off part of the juice), just long enough for the skins to impart a hint of their flavor and color to the juice. Which grape varieties end up contributing to the rosé and in what amounts can vary quite a bit from year to year depending on the ripeness and balance of the fruit as it comes in, as well as which varieties are most suitable for rosé. The great thing about the saignée technique is that it helps improve the quality of the red wines as well: by removing some of the juice early on, the flavor and color in those wines become more concentrated.

### Composition

33% Mourvedre, 28% Lemberger, 18% Syrah, 15% Malbec, 4% Tempranillo, 2% Petit Verdot

### Appellation

Washington

### Vineyard

Multiple

### Crush Pad

Saignee

### Fermentation

Tank

### Aging

6 months in tanks

### Fining/filtration

Bentonite/cross-flow filtration

### Alcohol

13.7%

### Production

347 cases



# eleven

### Bottled

February 4, 2026



## FOOD PAIRINGS

Don't know what wine to pair with that dish? Rosé is the answer. Grilled? Yes. Charcuterie? Yes. Brownies? Double yes! For fun, try La Primavera with hot wings (chicken or cauliflower), fresh sliced jalapeno (!), tacos, even pistachio ice cream. La Primavera also goes great with various forms of floating: boating, paddle boarding, and tubing, to name a few!

## VINTAGE DETAILS

The 2025 vintage showed up early, warmed up fast, and never really slowed down. Spring was warmer and drier than usual, which meant bloom and fruit set happened quickly with no drama or delays. Summer kept the momentum with steady warmth and above-average Growing Degree Days (a win for anyone who loves wines with bold flavor and depth). Harvest played along beautifully, with just a few “turn up the heat” moments that sped up ripening in some vineyards. Fruit from Rattlesnake Hills arrived first in a flurry, then everything else rolled in at a more relaxed, familiar pace. The result? Grapes with great ripeness, balance, and lots of personality—exactly the kind of fruit that makes wines worth remembering.

## FUN FACTS

There are two ways to make rosé: harvest red-wine grapes specifically for rosé and use all the juice, or, harvest grapes for red wine, and pull out some of the juice for rosé before fermentation starts. The word rosé is the French word for the color “pink”. So if it isn't pink...it isn't rosé! There is actually a whole other term for light (non-pink) wines made from dark grapes: vin gris, which means “gray wine”.

## AWARDS

Silver, SavorNW Wine Awards (86 points)



eleven