



2023 LA PRIMAVERA

TASTING NOTES

The epitome of a playful wine, you may get the sense from the first sip that La Primavera is teasing you. That light pink color? Don't be fooled, this is a wine with character. That delicate nose? Sure, light tart raspberries – but myriad subtleties too; it feels like the wine might be trying to hide them from you. Don't worry, they'll come out to play if you are patient. And in the mouth, lively acidity dances on your tongue, delicate Spring flavors of berries and fresh herbs abound – with the second sip even better than the first. Crisp and dry, lively acidity, berry flavors/aromas.

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

52% Cinsault, 18% Mourvedre,
9% Lem, 6% Counoise, 6% Tempranillo,
3% Sauvignon Blanc, 3% Malbec, 3%
Syrah

Appellation

Washington

Crush Pad

Saignée

Fermentation

Tank

Aging

5 months in tanks

Fining/filtration

Bentonite/cross-flow filtration

Alcohol

13.7%

Production

657 cases

Bottled

February 7, 2024



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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 2023 vintage got off to a late, cool start, but then raced ahead with warm temperatures, making up ground throughout the growing season and even tracking slightly ahead of average by mid-July. A brief heat spike in August caused issues in some varieties but didn't slow down the speeding train of ripening. Harvest started off with a fury, bringing home one variety after another day after day. Yields were widely variable, and things were changing so quickly that yield forecasts sometimes turned out to be significantly higher or lower than expected when the grapes were harvested. This means that we got more of some varieties than expected, and less of others. The good news is that the quality was very good in nearly everything, so we are expecting some great wines from the vintage.

AWARDS

Silver, SavorNW Wine Awards (86pts)

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".



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