



2022 RATIO ROSSO

TASTING NOTES

This may be our everyday wine, but that doesn't mean it's not remarkably delicious and complex. Don't be thrown off by the medium ruby color – it's packed with flavor. Because we bring together wines with red (Lemberger), purple (Syrah) and black (Mourvedre) fruit flavors, there is a ton of complexity here, both in the nose (cherry, salal, rhubarb, spice) and the mouth (ripe plum, dark blackberry, cherry). Some quintessentially northwest flavors are dancing in the background as well – cedar and saline, with hints of allspice and white pepper. This playful wine would love for you to take it for a spin! Medium body, medium acid, medium minus tannin, red, purple and black fruit.

WINEMAKER'S NOTES

You may have heard about "GSM" blends copied from the Rhone region of France, combining Grenache, Syrah, and Mourvedre. Well, this is Washington State, not France, so we're blending it new-world style, bringing together two varieties that we specialize in – Mourvedre and Syrah – with a Washington trailblazer, Lemberger. Lem brings bright cherry flavors to the plum-and-cassis-party, and a splash of Viognier elevates the mood in a most excellent way. We create this wine to be bottled after just one year of aging in barrels to preserve its fruit-forward flavors and youthful vitality.

Composition

55% Syrah, 33% Mourvedre, 11% Lemberger, 1% Viognier

Appellation

Washington

Crush Pad

Destem and light crush

Fermentation

Small open-top fermenters, punched down by hand

Aging

10 months in barrels

Oak

25%

Alcohol

13.9%

Production

588 cases

Bottled

August 8, 2023



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FOOD PAIRINGS

Pizza. Spaghetti. Bitchin' Sauce or other spicy dip. Tuesday. Pigs in a blanket. Anything bbq. Netflix & chill. Try it with everything: it's an All Play! This is your everyday wine; it's the "friends don't let friend buy grocery store wine" wine.

AWARDS

Silver, Washington State Wine Awards

VINTAGE DETAILS

2022 was a very unusual vintage in Washington state. Conditions started to warm relatively early in the spring, leading to fears of frost damage, but then it cooled off a bit... and stayed cooled off through May and into a chilly Juneuary. Flowering (which is the event that really kicks off the grape timing) was 2-3 weeks behind average, which meant that harvest would be too. Summer temps were relatively even, with a short heat spike in August. It has been quite a while since we didn't harvest any grapes until September, and this year we didn't pick until the end of the first week, on September 7, and our next grapes were not until the 12th. Not only did harvest start late, ripening progressed slowly. The whole vintage was saved by unusually warm and dry conditions through September into October that facilitated beautiful ripening. In terms of the effects on the grapes, the vintage was terrific for our style of moderate alcohol, firm acidity, and just-ripe flavors. Acids were a little higher than usual in some of the whites, which is a delight.

GRAPE VARIETY INFO

Many years of experimenting with different blends led to the multiples-of-11%-combination we've settled on for the Rosso. The Syrah brings body, the Lemberger brightens and keeps it from getting too serious, and the Mourvedre keeps it smooth. Believe it or not, the 1% of Viognier actually makes a difference you can taste, because it's so aromatic.

FUN FACTS

If you put this bottle next to a bottle of our Ratio Blanco, the two front labels make a complete bicycle. Although it's kind of a crazy mashup since the Blanco is a vintage racer and the Rosso is a modern one.



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