



2024 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 delicate nose? Sure, light, bright strawberries – 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, delicate spring flavors of mountain strawberries, fresh herbs and rhubarb abound – with the second sip even better than the first.

Fruity/dry; medium-minus acid.

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

30% Cabernet Sauvignon, 24% Mourvedre, 12% Malbec, 12% Syrah, 9% Petit Verdot, 6% Lemberger, 7% Pinot Grigio

Appellation

Washington

Crush Pad

Whole Cluster Press

Fermentation

Tank

Aging

5 months in tanks

Fining/filtration

Bentonite/cross-flow filtration

Alcohol

13.5%

Production

431 cases

Bottled

February 4, 2025



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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 2024 vintage was quite a pleasant one, by and large, and produced bountiful quantities of excellent quality grapes. Spring arrived with close-to-normal timing, bringing warm and dry weather that continued through the summer. Fall saw the arrival of La Niña, which cooled temperatures, leading to a nicely spread-out harvest season. It also helped preserve precious acidity in the grapes, keeping things very well in balance. Overall, the harvest was moderate, with fruit arriving at a steady and manageable pace – which is not always (mostly not?) the case. Some other vineyards suffered a bit from winter frost damage, water supply issues due to low snowpack, or late-season rain, but our excellent vineyard management and focus on prompt harvesting allowed us to avoid all of these hazards and bring top-notch fruit to the winery across all of our varieties.

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

Gold, SavorNW Wine Awards; 91 points



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