

2022 ROSÉ

WAHLUKE SLOPE AVA

grapefruit oil ▪ rose water ▪ peach ▪ stone-muddled strawberries



VINEYARDS

100% 24K

ASSEMBLAGE

58% MOURVÈDRE, 42% GRENACHE

WINEMAKER

DUSTY JENKINS

PRODUCTION

1820 CASES

AGING

3 MONTHS IN STAINLESS STEEL

ALCOHOL 13.1%

TA: 6.5 g/L | PH: 3.4

VINIFICATION

Due to a cold, wet Spring, the fruit for the 2022 Rosé was harvested much later than normal. Divided over two days, October 26 and 28, the Grenache and Mourvèdre were hand harvested out of 24K Vineyard in the Wahluke Slope. Upon arrival, the fruit was destemmed, crushed, and pressed in 4-ton increments. Between crushing and pressing, the fruit had approximately 4-hours of skin contact for color extraction. The pressed juice was then transferred into stainless steel tanks where it was left to cold settle for 72 hours. After this period, the clarified juice was racked off gross lees and warmed to room temperature. The rosé was then inoculated and underwent an 11 day fermentation, until reaching dryness. The wine was then racked off fine lees, filtered, and bottled on February 1, 2023.

VINEYARD PRACTICES

Certified Organic

Following Sustainable WA Requirements (year 1)

ELEVAGE

The wine was aged for 3 months in a stainless steel tank.