

CANVASBACK

2024 WHITE BLUFFS ROSÉ OF SYRAH

Home to many of the Pacific Northwest's oldest and most acclaimed vineyards, grapes have been grown in Walla Walla Valley since the 1850s. With deep, loamy soils and a climate that features a significant swing between day and nighttime temperatures, Walla Walla Valley offers ideal conditions for growing and producing elegant and beautifully wines with bright acidity.

VINTAGE NOTES

Harvest 2024 began with a record-setting freeze in January, but fortunately, many of the sites sourced experienced minimal damage. A cool, wet spring delayed bud break, but a warm summer allowed the vines to catch up quickly, with significant heat in July and August encouraging rapid ripening. A brief cold snap in September extended the ripening window, allowing complexities to develop, and perfect October conditions provided the warmth needed for optimal ripening. The season closely mirrored the historical 10-year average, allowing for precise timing in the vineyard and smooth winery operations. The result is vintage of wine that is well-balanced with excellent fruit flavors, refined structure and complexity.

WINEMAKING NOTES

This 2024 Rosé of Syrah offers aromas of bright strawberry, white peach, orange peel, green apple and grapefruit. The palate delivers flavors of gummy bears, strawberries and cream, blood orange and mandarin, with a lively minerality and a full, glossy mouthfeel that lingers with refreshing elegance.

WINEMAKING

APPELLATION	White Bluffs
VINEYARD	Gamache Vineyard
VARIETAL COMPOSITION	100% Syrah
OAK PROFILE & AGING	Aged 5 months in 100% neutral French oak barrels
ALCOHOL	13.8%
PH	3.50
ACIDITY	0.65 g/100 ml
RESIDUAL SUGAR	1.0 g/L
ADDITIONAL INFORMATION	Barrel fermented and aged in neutral French oak for 5 months. We stirred the barrels twice weekly for the first 2 months of aging.



THE DUCKHORN PORTFOLIO



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