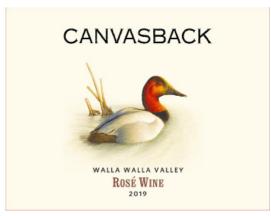
CANVASBACK

2019 WALLA WALLA VALLEY ROSÉ WINE

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

Heavy winter snowfall in 2019 led to well-irrigated soils and a late budbreak. The relatively cool weather continued throughout spring and summer with temperatures in the high 80s to low 90s, and only a few days over 100° F. This allowed for beautiful flavor development balanced by ideal acid retention, producing elegant and age-worthy wines with lovely energy and character, supple tannins and bright, juicy flavors.



WINEMAKING NOTES

From its inviting coral-pink color to its enticing aromas of peach, honeydew melon, cantaloupe, Geraldine rose and elderflower, this is a dazzling expression of rosé. On the silky palate, it slowly unfurls in waves of flavor, offering notes of red raspberry, strawberry, grapefruit, apricot and wet stones, which glide weightlessly to a creamy and buoyant finish.

WINEMAKING

APPELLATION Walla Walla Valley, Washington State

VINEYARD Resurgent Vineyard, along south fork of the Walla Walla River.

1450 feet above sea level

VARIETAL COMPOSITION 100% Syrah

FERMENTATION & AGING 100% whole cluster pressed to minimize color extraction

> Fermented cold in stainless steel Aged in 100% neutral French oak

Racked to barrel after completion of primary fermentation. Malolactic fermentation was prevented to preserve freshness and minerality. Lees were stirred during the aging cycle in barrel for texturizing and creaminess.

ALCOHOL 12.2%

PH 3.30

ACIDITY 0.71g/100ml