

Sangiovese Rosé

2021 | COLUMBIA VALLEY



53% RKP Vineyard
25% Seven Hills Vineyard
22% Blue Mountain Vineyard

TECHNICAL INFORMATION

pH: 3.42

Residual Sugar: 0.42 g/liter

Titrateable Acidity: 5.9 g/liter

Volatile Acidity: 0.11 g/liter

Alcohol: 12.5%

530 cases produced



Harvest and Winemaking

2021 was one of the warmest growing seasons ever. Accumulated heat units were at a near all-time high and were punctuated by a late June heat dome in the Northwest. Fortunately, Washington and Oregon avoided significant forest fire smoke events. The fall was typical for the Northwest; bright sunshine, warm days and cool nights, with a few rain showers. In all, 2021 is a fabulous vintage.

Blue Mountain Vineyard Sangiovese was harvested on August 26. The early date was due to the high temperatures decreasing the yield of grapes produced by the vines. Seven Hills' Sangiovese was picked on September 10, and RKP Vineyard Sangiovese was picked on September 14. All the grapes were hand-harvested, destemmed, and cold soaked for six hours before pressing.

Each lot of Sangiovese was fermented in stainless steel barrels with a variety of yeasts designed to increase complexity of the wine and experiment with different flavor profiles. Fermentation time ranged from three to five weeks. The malo-lactic fermentation was prevented to retain freshness. The

rosé rested on the lees for five months prior to bottling in March 2022. Enjoy through 2024.

Tasting Notes

Brilliant salmon-pink hue. Beautiful pink flowers and cherry/strawberry aromas, with hints of wet basalt rock, wind-blown earth, and a whiff of sagebrush. The Sangiovese is lively and bright and has flavors of Rainier cherry, with notes of earth and dried herbs. Fresh acidity, hints of rose water, and minerality. It is PINKALICIOUS!

Thoughts on Sangiovese

Sangiovese is the great grape of Tuscany literally translated as "blood of Jupiter". Some theorize the Etruscans and Romans cultivated Sangiovese. The grape has a wide variety of clones and is made in a wide variety of styles. Some of our favorite rosés are Sangiovese from Italy, Sardinia, and Corsica. The grape's natural high acidity, low pH, and light color extraction produces terrific rosé wine.

Ingredients & Additions

Sangiovese grapes, yeast, organic and inorganic yeast nutrients, tartaric acid, 30 ppm of Free SO₂ and ascorbic acid to prevent oxidation, and bentonite clay for clarity and stability.



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