

WATERBROOK

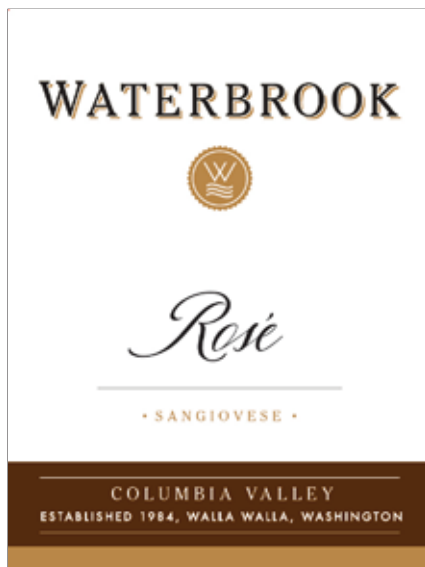


• 2013 •

SANGIOVESE ROSÉ

COLUMBIA VALLEY

*A classic dry Rosé that is vibrant, crisp and refreshing with wonderful fruit.
Styled to pair well with food, chill a bottle and enjoy!*



TASTING NOTE
by Winemaker
JOHN FREEMAN

Ruby grapefruit aromatics and juicy flavors of pomegranate and Maraschino cherry are the backbone of this clean, refreshing quencher.

VINEYARD SOURCES

Waterbrook Sangiovese Rosé comes from Oasis Farms, Wallula and Canyon Vineyard Ranch in the heart of Columbia Valley. John selects Sangiovese from these sites for bright acid, low sugar and traditional Washington state Sangiovese characteristics. Oasis, Cayon Ranch, Art Den Hoed, Wallula

BLEND

100% Sangiovese
(Cold soaked 48–80 hours before removing from skins)

VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. Total tonnage, approximately 220,000 tons, was up easily five percent over 2012, a record for Washington State. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest. As the Chardonnay harvest slowed, Riesling picked up. Red harvests started with Merlot and Syrah, phasing to Cabernet Sauvignon and others. A minor hot-to-cool temperature swing in mid-September suggests that Washington red wines will come with ripe flavors, moderate alcohol levels and vivid acidity.

WINE MAKING NOTES

Harvest Date: October 2nd-15th, 2013

Yeast: Premier Cuvee

Malolactic: None

Oak: None

Aging: 4 months in stainless steel

Fining: None

T/A: 6.5 g/L

pH: 3.36

RS: 4.7 g/l

Alcohol: 12.0%

Bottled: February 4th-7th, 2014

Cases Produced: 3,066

Release Date: April 1, 2014