**The Wine:** Only premium fruit is used to craft our North by Northwest Rosé. A select grouping of sustainable vineyards throughout the Columbia Valley AVA contribute fruit to this unique take on Northwest Rosé. The primary fruit source is one of the most renowned vineyard sites in all of Washington—The Benches. The 2015 vintage is a delightful blend of fruit-driven reds and whites. The wine is lush with notes of ripe fruit like freshly sliced white peach and lime. The layered fruit flavors on the mid-palate are brightened with a fresh acidity that carries the lingering finish.

**The Process:** After a rigorous hand sorting process, fruit selected for the 2015 North by Northwest Rosé underwent 100% stainless steel fermentation in temperature-controlled tanks. The wine is aged sur lie in stainless steel for three months prior to bottling.

**The Vintage:** The 2015 season was a winemaker’s dream come true. The growing season had an early, warm and dry start—and stayed particularly warm throughout the summer. A number of heat spikes during the season were followed by cooler systems that allowed for a balancing effect in development. Due to an early spring and hot summer, harvest was about two weeks early. Temperatures finally cooled down shortly before harvest and the weather remained mild and dry. This particular weather pattern was ideal to reach perfect physiological ripeness by harvest, with all the necessary hang time to ripen the flavors and polish the tannins. The Cabernet Sauvignon, Merlot and Syrah grapes that came into the winery were picture-perfect, clean and ripe with little raisining. The resulting wines are a beautiful representation of a great Columbia Valley vintage.

**Vineyards:** 75% Benches; 4% Indian Wells; 2% Weinbau Vineyards; 2% Les Collines; 17% Other

**Varietals:** Cabernet Sauvignon, Merlot, Syrah, Riesling, Pinot Gris, Muscat, Chardonnay

**AVA:** Columbia Valley

**Alcohol:** 13%

**pH:** 3.12

**TA (g/L):** 6.22

**RS (g/L):** 6.02

**WINEMAKER TASTING NOTES**

**Color:** exuberant orange pink

**Nose:** lime; orange peel; peach; rose water; mineral; passion fruit

**Flavors:** lemon zest; rose petal; white peach; pineapple; grapefruit; orange blossoms

**Winemaker’s Quote:** “The wine is lush with ripe fruit. The layered flavors on the mid-palate are brightened with a fresh acidity that carries the lingering finish.”