

# APEX CELLARS

2010 Rosé

## BLEND

100% Grenache

## BOTTLING

pH: 3.33

TA: 6.2 g/L

Alc: 13.5%

RS: 0.4%

## CASES

500



Apex Cellars is one of Washington's most respected wineries. Its three brands, Apex, Apex Ascent, and Bridgman, cover the spectrum from reserve-caliber, vineyard-designate wines to wines that can be enjoyed every day. Apex Cellars has one of the state's most enviable records for awards per wine entered in local, regional or national competitions. All of the winery's brands have received glowing reviews from respected wine experts here and abroad.

## TASTING NOTE

The 2010 rose offers up aromas of cherry blossom, fresh strawberries and rose petal. The palate is rich and round, almost powerful for a Rosé, yet has enough acidity to keep it fresh and lively delivering intense strawberry/rhubarb flavors. The perfect wine for grilled salmon and summer salads.

## VINTAGE NOTE

The 2010 growing season was on schedule with bud break in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity. Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest. Overall, this vintage will show balanced and elegant wines with lower alcohol and higher acidity.

## WINEMAKING

100% Grenache made in traditional 'press' method. All fruit was destemmed and soaked on skins for 24 hours before being pressed to tank and cold settled. Juice was racked of solids and fermented like a white wine using a yeast strain to promote mouth feel; fermentation lasted 6 weeks at 58° F.