

WATERBROOK

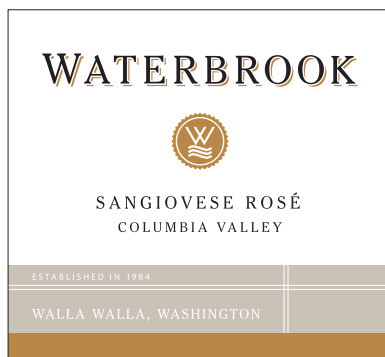


— • 2010 • —

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

VINEYARD SOURCES

A crisp wine with rose bud and watermelon aromatics. This dry Rosé has bright flavors of strawberry, melon with balanced acidity and lingering raspberry notes on the finish.

Waterbrook Sangiovese Rosé comes from Oasis Farms and Canyon Ranch vineyards in the heart of Columbia Valley. John selects Sangiovese from this site for its bright acid, low sugar and traditional Washington Sangiovese characteristics.

WINE MAKING NOTES

Harvest Date: 10/14/10 - 10/27/10

Yeast: Premier Cuvee

Malolactic: None

Oak: None

Aging: 3 months in stainless steel

Fining: Milk @ 0.4mL/Liter

TIA: 0.75

pH: 2.98

RS: 1.10%

Alcohol: 12.2%

Bottled: 1/31/11

Cases Produced: 1,657

Release Date: February, 2011

BLEND

100% Sangiovese
(Cold soaked 50 hours before removing from skins)

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.

FOOD PAIRING

Grilled Seafood, Roasted Herb Chicken, Goat Cheese, Spicy Cuisine

REVIEWS

New Release