

WATERBROOK

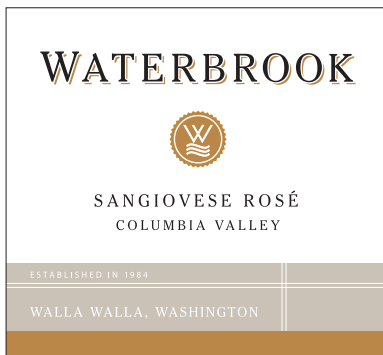


— • 2011 • —

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: 10/22/11 - 10/25/11

Yeast: Premier Cuvee

Malolactic: None

Oak: None

Aging: 3 months in stainless steel

Fining: Milk @ 0.4mL/Liter

TIA: 0.64

pH: 3.15

RS: 0.8 g/l

Alcohol: 11.8%

Bottled: 1/16/12

Cases Produced: 1,461

Release Date: February, 2012

BLEND

100% Sangiovese
(Cold soaked 60 hours before removing from skins)

VINTAGE NOTE

The 2011 growing season was the coolest and longest on record. Fortunately, these conditions are favorable for aromatic wines like Sangiovese Rose'. Similar to the 2010 vintage, 2011 began with a cool, wet spring that delayed flowering and lightened the crop set. The weather warmed up in mid-July, but temperatures remained moderate until late August. Veraison started late August, and extended well into September. The naturally low yields were then provided six weeks of consistently warm weather to help phenolic ripeness and flavor development. Overall, this vintage will show balanced and elegant wines with crisp natural acidity and fruit forward flavors.

FOOD PAIRING

Grilled Seafood, Roasted Herb Chicken, Spicy Cuisine, Spring and Summer Salads with Goat Cheese

REVIEWS

New Release