

Waters

2017 PATINA ROSÉ WALLA WALLA VALLEY

VINEYARDS •

Patina Vineyard was planted and nurtured by Pat and LeaAnn Hughes. Now owned and operated by LeaAnn, this 4.5 acre vineyard sits at a 954 ft. elevation and is the most boutique parcel that we work with. She only plants Syrah and tends to it with gardening care. She is one of the few bold enough to dry farm in the Walla Walla Valley. The soil profile is mixed river bed and Touchet silt loam. She planted the vineyard in 1996. It started with a justified cult following and it just keeps getting better. Patina is a good reason to love Walla Walla Syrah.

WINEMAKER NOTES •

“Always straight to press with no additional skin time. A very cold site that takes longer to ripen which at times is counter intuitive to what we get with color. While sugar and alcohol is always low in this vintage the anthocyanins (determines color from grape skins) kicked in more than usual as the grapes were on the vines longer than usual. This is also the driest of all of our rosés making this one the most natural acid driven to date. While drinkable on its own this one is best served with some decadent cheeses or food.” - Jamie Brown, Winemaker

TASTING NOTES •

The rich coral and salmon hues of this Rosé are like a perfect Walla Walla sunset with equally enticing aromas of tart apple-rhubarb pie, citrus, melon, lychee, pear and rose petals. Crisp, clean and fresh in the mouth, enjoy a delightful palate of grapefruit, watermelon, tart green apple, peach, rhubarb, apricot and strawberry. This dry, refreshing Rosé is perfect for a picnic on a warm summer day paired with chicken apricot salad with rosemary, or an evening on the patio with grilled shrimp and prosciutto and rich cheeses.

TECHNICAL •

WINEMAKER: Jamie Brown

APPELLATION: Walla Walla Valley

VARIETAL COMPOSITION: 100% Syrah

ALCOHOL: 11.7%

PH: 3.20

TOTAL ACID: 0.89

BOTTLING DATE: February 2018

CASES BOTTLED: 284 cases



PRICE • \$22

CLUB PRICES • 10% \$20 | 20% \$18 | 30% \$15