

2022 ROSÉ

WINEMAKER NOTES

Our 2022 rosé boasts a pale salmon hue and an inviting bouquet of ripe strawberries, watermelon, and citrus zest intertwined with floral notes and hints of white peach. On the palate, it delivers flavors of juicy red berries, including strawberry and raspberry, balanced by refreshing acidity and a touch of minerality, culminating in a crisp, clean finish. Sourced from Lonesome Spring Ranch Vineyard, the grapes were gently pressed and fermented in stainless steel tanks to preserve their delicate aromatics and bright fruit flavors. Versatile and food-friendly, this rosé is a perfect choice for warm-weather occasions and al fresco dining.

VINEYARD

Lonesome Spring Ranch Vineyard is a highly respected vineyard in the Yakima Valley AVA, founded in 1996. LSR covers 110 acres near the Yakima River, with elevations ranging from 850 to 1,100 feet, featuring a semi-arid climate and sandy loam soils.

VINTAGE

The 2022 vintage at Lonesome Spring Ranch Vineyard was marked by a mild spring and warm, consistent summer, allowing for an extended, steady harvest. The overall quality of the vintage is exceptional, with balanced structures promising great aging potential.

PAIRINGS

Grilled shrimp, summer berry salad, prosciutto-wrapped melon, grilled chicken Caesar salad, herb-crusting salmon, Caprese bruschetta, and grilled vegetable platters.

APPELLATION: Yakima Valley

COMPOSITION: 60% Mourvèdre, 30% Grenache 10% Counoise

ALCOHOL: 14.2%

YEAST: Native yeast

FERMENTATIONS: 100% whole cluster in concrete

AGING: Concrete

CELLARING: Enjoy now through 2028



92 POINTS
OWEN BARGREEN

