

WALLA WALLA VINTNERS

2024 COLUMBIA VALLEY ROSÉ

TECHNICAL DETAILS

APPELLATION
Columbia Valley

COMPOSITION
100% Sangiovese

VINEYARD SOURCE
Weinbau

FERMENTATION
Whole cluster pressed with
a cool 25 day fermentation

BOTTLING DATE
January 2025

RELEASE DATE
February 2025

PRODUCTION
450 x 750mL 12pk

ALCOHOL
13%

ACID
6.2 G/L

PH
3.24

VINTAGE NOTES

January's deep freeze (-9°F at Cut Bank Estate) challenged our Walla Walla vineyards, particularly at higher elevations. The season demanded meticulous attention as irregular bud break created unique growing patterns. While yields were notably reduced, careful farming and gentle cellar handling preserved the character of this distinctive vintage. Each bottle tells a story of resilience and adaptation.

TASTING NOTES

A testament to the power of great grower partnerships, this rosé showcases Sangiovese from our friends at Weinbau Vineyard's sustainable Wahluke Slope site - a serendipitous pivot when frost affected our usual sources. The wine shows perfect pale pink color with vibrant aromas of strawberry, cherry candy, and fresh citrus, evolving to reveal honeydew melon, mandarin zest, and honeysuckle. The round, juicy palate builds with subtle phenolic texture, where bright cherry notes meet crisp citrus acidity and a distinctive mineral finish.



92
POINTS
Decanter

*This has a little
bit of everything.*
-Clive Purshouse

91
POINTS
Owen
Bargreen

*Soft and elegant,
enjoy now!*
-Owen Bargreen

SUSTAINABLE WA
CERTIFIED GRAPES

