



2016

DRY ROSÉ
COLUMBIA VALLEY

SEVEN HILLS WINERY

Technical Notes

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| VINEYARD | McClellan Estate, Walla Walla Valley; Clifton, Bishop, Den Hoed, and Columbia Valley |
| GRAPES | 87% Cabernet Franc, 7% Petit Verdot, 6% Malbec |
| VINTAGE | An abundant set in the warm spring led into a typical summer. A cool autumn harvest allowed for good acid retention with lively fruit and herb character. |
| VITICULTURE | 100% farmed and picked specifically for Rosé |
| VINIFICACION | Destemmed and pressed immediately, with no soak time on the skins. Very slow fermentation at low temperatures with highly aromatic yeast strains. |
| COLOR | Very pale salmon shade of pink |
| AROMA | Bright and citrusy, with lilac, strawberry, peach, red grapefruit, and fresh herb aromas |
| TASTE | Brisk and refreshing with grapefruit, lime zest, strawberry and papaya leading to an extended, crisp finish with fresh herb, spice, and mineral notes |
| ALCOHOL | 12.5% LOT SIZE 2700 cases SRP \$18.00 |



WINEMAKER'S NOTES

Each year we designate vineyard blocks of Bordeaux varietals to go into our rosé program. These blocks are then farmed only for rosé and hand-picked several weeks prior to our red wine harvest. The grapes are gently destemmed and pressed with no additional skin contact. The juice is settled, inoculated with a selection of aromatic yeast, and slowly fermented at low temperatures in stainless steel until dry. Thereafter the wine rests sur lie until bottling in early February.

In the tradition of the classic French rosés, ours is delicate and refreshing, pale in color, and bone-dry. Primarily Cabernet Franc, with small amounts of Petit Verdot for additional structure and Malbec for expressive fruitfulness, this wine exhibits flavors of peach, grapefruit, and papaya along with fresh herbs and minerality.

Casey McClellan, Winemaker