



SEVEN HILLS

WINERY

2022 ROSÉ

COLUMBIA VALLEY

In the tradition of the classic French rosés, ours is refreshing, pale in color, and bone-dry. Primarily Cabernet Franc with a small amount of Petit Verdot for additional structure and Malbec for expressive fruitfulness.



VITICULTURE & WINEMAKING

We partnered with Den Hoed Grow Place to source our Cabernet Franc purposefully grown for rosé. The rest of our blend is comprised of Petit Verdot and Malbec from McClellan Estate Vineyard. The grapes are gently destemmed and pressed with no additional skin contact, and 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 March. Our rosé is sterile filtered using crossflow filtration. This wine is vegan, with a minimal amount of SO₂ added.

VINTAGE

The 2022 season had a late start to the growing season with bud break beginning around Mid-April. April and May continued to be cool and wet. We trended on the lowest Growing Degree Days (GGD) ever recorded. Our July and August brought warmer weather moving our GDD closer to the long-term average. The warmer weather continued into September and October allowing the grapes to ripen to ideal picking times. Our first rosé picked was Malbec from McClellan Estate on September 28th, with the last pick of Cabernet Franc on October 12th.

TASTING NOTES

Pale salmon with copper hues lead the way to aromas of fresh strawberries, pink grapefruit, and honeydew melon with hints of brioche bread. Medium light body with medium plus acid embracing flavors of pink grapefruit, peach skin, and crushed stone. Pair with grilled salmon with a cucumber dill sauce, grilled peaches with goat cheese or my favorite paring - a sunny patio and friends.

ANALYSIS

VARIETALS 75% Cabernet Franc, 21% Malbec & 4% Petit Verdot

ALCOHOL 12.5% **PH** 3.18 **TA** 6.4 g/L

KEY FACTS

- Cabernet Franc based, in a dry, fruitful, refreshing style. Malbec and Petit Verdot added to enhance taste and aromas.
- A refreshing and food friendly rosé, created by growing grapes for rose, minimal skin-contact before destemming and pressing. Followed by fermentation with aromatic yeast in stainless steel tanks at low temperatures.
- Quality-driven wine, from vineyard to winemaking.