



2018 PATTERSON ROSÉ OF CABERNET FRANC

TASTING NOTES

This brilliant light melon colored rosé of 100% whole cluster pressed Cabernet Franc is from famed Red Willow Vineyard in the Yakima Valley. Strawberries, pomegranate, candied orange rind and light pastry notes on the nose invite you to taste, where flavors of the same are joined by those of peach, watermelon and early season rhubarb. The mouthwatering, slightly creamy mouthfeel leads to a lingering finish full of citrus notes. Enjoy this wine with raw shellfish, a lightly grilled filet of halibut or a lemon-roasted chicken .



PRODUCTION NOTES

Working closely with the Sauer family at Red Willow Vineyards, we picked this Cabernet Franc on September 15, targeting ripeness and acid levels specifically for making rosé. We destemmed and cold-soaked a portion of the fruit to extract additional color, and then pressed that fraction along with the remaining whole clusters into temperature controlled stainless steel tanks to ferment. The wine remained on primary fermentation lees for nearly three months, contributing to the slightly creamy mouthfeel. Final clarification and bottling was completed in late December and early January.

TECHNICAL DATA

VINTAGE:	2018
AVA:	Yakima Valley
VINEYARDS:	Red Willow
BLEND:	100% Cabernet Franc
ALCOHOL:	13.8%
TA:	.66 grams/100mL
RS:	.04 grams/100mL

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