



2018 PATTERSON ROSÉ

TASTING NOTES

This light salmon colored rosé of Sangiovese and Tempranillo opens with delicate notes of pear, vanilla and white flowers. Dominant flavors include juicy pear, fresh raspberries, strawberries and citrus. Barrel fermentation lends a round, textured mouthfeel, with warm spicy notes, leading to a long finish. This wine will pair wonderfully with an appetizer of pears, prosciutto and cheeses.

PRODUCTION NOTES

Ripened and picked specifically for this rosé, Sangiovese from Seven Hills Vineyard in Walla Walla arrived on October 3, and Tempranillo from Rosebud Vineyards on the Wahluke Slope on October 22. Both lots were whole cluster pressed and fermented separately in 100% neutral French oak barrels. After approximately ten weeks in barrel, the wine was racked into stainless still tanks for blending, clarification and bottling, which took place in mid-January.

TECHNICAL DATA

VINTAGE:	2018
AVA:	Columbia Valley
VINEYARDS:	Seven Hills, Rosebud
BLEND:	54% Sangiovese, 46% Tempranillo
ALCOHOL:	14.4%
TA:	.69 grams/100mL
RS:	.09 grams/100mL



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