

2011 Chanson Rose' Columbia Valley

Vineyards

Sugarloaf Vineyard/ Rattlesnake Hills AVA/ Tempranillo	67%
Sugarloaf Vineyard/ Rattlesnake Hills AVA/ Grenache	33%

Vintage

The 2011 vintage challenged many vineyard sites and vintners. A late spring and cool summer weather led to the coldest growing season in the history of Washington State viticulture. However, this cool growing season also led to moderate alcohols, great acidity, and the expression of the grapes' true varietal characters. These exceptional 2011 wines combine gracefully with many foods.

Tasting Notes

The fruit for this dry style Rose' grew at a single Hatrup vineyard site, Sugarloaf. Light peach in color, 2011's Chanson Rose' carries a perfume of red roses and cherry blossoms that leads to a strawberry and citrus fruit duet at front palate. The zesty mid-palate delivers tropical fruit flavors and gives way to watermelon and raspberry notes on the finish. This wine combines a beautiful dryness with delicate fruitiness

Technical Notes

Blend: 76% Tempranillo 33% Grenache

Harvest Dates: Various, October, 2011

Harvest Chemistry Avg: Brix: 22.5 Total Acidity Avg: 7 g/L pH: 3.10 Avg.

Vinification

We whole-cluster pressed the 2011 Rose' fruit to tank and settled it overnight without SO₂. Then we gravity racked the settled juice to tank and inoculated with D47 yeast. With elevage (aging) completed on full lees, we allowed no Malolactic fermentation. Racked only once, directly to the pre-filtration tank, we lightly fined 2011's Rose' and sterile-filtered it prior to bottling.

Wine Chemistry: Alc v/v: 12.9% Ph: 3.33 Total Acidity: 6.1 g/L FSO₂: 6 ppm R/S: .02 g/L

Bottled: March 21, 2012

Cases: 125

Awards

Gold Medal—2012 Seattle Wine Awards, May 2012

Ott & Murphy Wines

ottandmurphywines.com
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