
KAMIAK

2019

Kamiak Rosé

Composition

100% Syrah

Fermentation

100 % stainless for 20 days, made in the Saignée Method minimum skin contact to achieve the color.

Wine Data

3.55 pH

5.3 g/L TA

13.2 % alc

Production

320 Cases



Kamiak Wines In 1907, our grandfather established his farm in eastern Washington naming it Kamiak Ranch to honor its forerunner Chief Kamiak. Chief Kamiak of the Yakama Tribe initiated the irrigation of the fertile Columbia Valley soil paving the way for future agriculture. Thanks to those who came before us, we have the knowledge and ability to work the land and grow grapes of character, intensity and distinction in the sun-drenched Columbia Valley.

Kamiak wines are a tribute to our predecessors. Without them, we would not have the knowledge and technology and skill that have made the Washington wine industry what it is today.

Winemaker Notes This is a wonderful rose I tried at different temperatures, and I found that it does not need to be exclusively cold to be enjoyed. The aromas you will experience are complex and strong of grapefruit and peach. Recalled on your palate. A truly elegant wine. This is a surprisingly good wine with pepperoni pizza or a bowl of chili.

Vintage Notes Late snow accumulation that hung around until March delayed many activities in the vineyard. The benefit to snow cover that stuck for 6 weeks was an insulating layer that prevented the soil from freezing. As a result, soil temps warmed up quickly once the snow melted. What seemed like a late start to spring quickly changed as April and May were warmer than average. Historic bud break dates were only a few days behind the average at our location along the Snake River. June was rather cool but lacked the rain that is typical. August was warm but lacked the typical 100 plus degree days that we normally see which can impede grape maturation. With a week left of harvest we were hit with cooler than normal temperatures that dipped below the freezing point for several days which made finishing harvest a challenge. We were able to get all the fruit in the door and are very happy with how all the wines finished out.

Pairing Suggestions Spicy Thai, Grilled Salmon, Scallops

