



# ROSÉ of SYRAH

**2022** Estate Grown ~ Kamiak Vineyard ~ Columbia Valley AVA \$20.00 SRP

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**90 PTS**  
Seattle Wine Awards



•**Composition:**

100% Syrah

•**Brix at Harvest:** 23.5

•**Harvest:** Oct 10, 2022

•**pH:** 3.39 g/L

•**TA:** 5.91 g/L

•**ABV:** 13.5%

•**Production:** 90 Cases

•**Bottled:** January 31, 2023

## Vintage

The Spring of 2022 was cold and wet and slowed budbreak by approximately two weeks. Juxtaposed to the cool Spring was a hot summer and perfect ripening conditions in the Fall that saw no rain until November. The length of warm days occurring late into the season caused acids to drop considerably to levels of 3.5 to 5.5 grams per liter and pH to increase from 3.8 to 4.2 units. These numbers are varietally dependent as some varieties are known to ripen early and some are known to ripen later. We waited until October 10th to harvest our Syrah for Rosé which came in at 23.5 Brix - about 2-weeks behind a normal year. Fermentation of this wine completed November 8th and the color and aromas are right in line with the best we have produced. One of the weird occurrences of this harvest is that our Syrah that we harvest for red wine came in on November 4th at 24 degrees Brix when it is usually one of the first to come in in late September early October. We based a lot of our picking decisions on the look of the canopy and if the rachis and seeds were still green and healthy enough to continue ripening. Our vineyard manager and winemaker decided to bring in the last of the fruit on November 5th after looking at the forecast and seeing the winter-like conditions arriving the following week. All-in-all, the 2022 harvest had perfect ripening conditions and occurred as expected, a little late, but with great quality. We fermented much of the grapes in small lots, including single barrels and 1-ton fermenters. Our winemaker, Joe Hudon is very excited about the 2022 vintage especially for varieties like Cabernet Franc, Malbec and Petit Verdot which are mid to late ripening varieties that saw exceptional conditions with the late season heat. ~Marc Nelson, Vineyard Mgr.

## Winemaking

**Winemaking Notes:** The fruit was harvested and immediately pressed to a stainless-steel tank with an argon gas cover in order to protect the delicate aroma and light silver salmon color. The juice was cold settled for 24 hours and racked off lees to a new stainless-steel tank. Fermentation occurred at 68° Fahrenheit for optimal aroma expression from the yeast. The wine was fermented to dryness. This wine was aged and stabilized on light lees for two months.

**Tasting Notes:** A rose colored sunset hue leads to vibrant aromas of hibiscus, salmon berry, white currant, and prickly pear. The palate is refreshingly smooth with flavors of tart white currants and rose-hips. The finish is crisp and clean with lingering pink fruits acquiescing over time.