



# SPRUCE HILL WINERY

## 2023 ROSÉ OF SANGIOVESE



### TECHNICAL DATA

**AVA:** Columbia Valley

**VARIETAL(S):**

80% Sangiovese, Portteus Vineyard (Rattlesnake Hills)

15% Grenache, Inland Desert Vineyard (Yakima Valley)

5% Mourvèdre, Alder Ridge Vineyard (Horse Heaven Hills)

**CELLAR TREATMENT:** Fermented in stainless steel

**PRODUCTION:** 41 cases

**ALCOHOL:** 12.2% by volume

### TASTING NOTES

Our delicate pink Rosé of Sangiovese is ready to party with you on the patio! It's all business on the nose with aromas of ripe strawberry and white peach, but a bit of a rebel on the palate, with bright cherry and raspberry, plus a hit of acidity that will have you dancing back for more.

This wine goes with a good book or with practically anything at your summer BBQ, like Mexican Grilled Chicken Tacos, Shrimp Ceviche, or Watermelon and Spinach Salad, and with savory or spicy dishes, like Asian Marinated Grilled Pork Tenderloin and Crispy Korma Salmon.

### PRODUCTION NOTES

Sangiovese grapes from Portteus vineyard were hand-picked and brought to the winery on September 19, 2023. This specific block received extra hang time to maximize flavor development and depth, ideal for crafting premium Rose wine. The clusters were pressed whole, while employing dry ice to minimize oxidation and preserve the aromas. After settling overnight, the juice was inoculated with X5 yeast, initiating a controlled fermentation that lasted for 18 days. Following a gentle racking to remove gross lees, a portion of Grenache and Mourvèdre was blended in, adding complexity and structure to the Sangiovese core. The wine was bottled on February 19th, 2024.