



EFESTĒ

 | 2016 OLDFIELD ESTATE ROSÉ
Yakima Valley AVA

All fruit for this rosé comes from our own estate, high up the slope in Grandview, Washington. Grown for rosé, we cropped this a little higher to minimize tannins in the juice and picked early to preserve acidity. The picked fruit was brought quickly to the winery, whole cluster pressed, little settled, and then transferred to a mix of barrel, stainless steel, and concrete. Half of the fermentation was spontaneous, whereas the balance was conducted using X5 yeast strain. Once the alcoholic fermentation was complete the wine aged on lees for 4 months with periodic stirring to promote richness. Malolactic fermentation was not encouraged. The wine was blended, filtered, and bottled in January, 2017.

—Peter Devison, Winemaker

THE WINE

- Varieties: 75% Mourvèdre, 25% Grenache
- Hand sorted
- Harvested September 29th
- 270 cases produced
- SRP \$22

THE VINEYARD

- Oldfield (EFESTĒ Estate)

ANALYSIS

- Alc. 13.0%
- pH 3.27
- TA 7.20 g/L
- RS .10% (1.0g/L)
- VA 0.27 g/L

TASTING NOTES

Pale salmon/rose gold in color, the 2016 has piercing aromas of garden fresh strawberries, pink grapefruit, and spring flowers backed by nuances of dried herbs, lees, and crushed rock. The palate is textured and rich with a persistent vein of acidity adding brightness and bringing life to the flavors of ripe peach, grapefruit, orange oil, and herbs. The talc-like finish adds structure and complexity, bringing everything together as it lingers impressively.