



2016 LOVE BIRDS ROSÉ Washington State

Vineyard

Various vineyards in Washington State.

.....

Winemaking

This is a Saignee style rosé. What in the world is saignee you ask? Saignee is a method used when we are crushing red fruit with intent to make red wine. We “bleed off” juice in order to concentrate flavors and color in our red wines, as well as lower alcohol. The part that is bled off, is actually pristine free run juice which can produce some top notch rosé. Our SoDo Love Birds rosé was fermented at cool temperatures in a stainless steel tank. This is a ready to drink now rosé.

.....

Tasting Notes

Expressive aromas of watermelon rind, honeydew melon, rhubarb, and red apples make for a striking bouquet. On the palate you get zippy acid with focused flavors of pink grapefruit, bright citrus, and clean minerals. This rosé is dry and refreshing with a pretty, plush mouthfeel. Delicious in a glass, this is your go-to summer rosé.

.....

Technical Analysis

Appellation: Washington State

Varietal Composition: 70% Syrah, 30% Tempranillo

Harvest Dates: September 2016

Alcohol: 12.5%

pH: 3.39

Total Acid: 0.59g/100mL

Cooperages: Stainless Steel

Bottling Date: March 9th, 2017

Cases Bottled: 420 cases

.....

Regular and Club Price: \$15

SoDo CELLARS

www.kerloocellars.com