

COR

2023 ROSAE

Horse Heaven Hills AVA



HARVEST DATE: September 16th

BRIX: 21

PH: 3.4

TA: 6.3 g/L

ALCOHOL: 12.1%

FERMENTATION: 100% stainless steel

VARIETAL: 100% Cabernet Franc

BOTTLED: February 2024

CASES PRODUCED: 480

THE LEGEND: We began making Rosae from the Horse Heaven Hills in 2012 from a block of Cabernet Franc. We harvest the fruit early, load it directly into the press where it is on skins for three hours. Bright and fresh, it is the perfect accompaniment for all seasons and weather, or any day here in the Gorge where we see all of them.

THE TASTE: Our 2023 Rosae emits the energy of springtime! Fresh grass and peach blossoms flit about the glass and make way for a rush of reinvigorating ruby red grapefruit and lemon thyme. Upbeat and perky, it will get a hold on you, believe it!

THE PLACE: Our Rosae is coming straight out of the Horse Heaven Hills AVA from McKinley Springs Vineyard. A bone-dry desert, averaging four inches of annual precipitation, we harvest the Cabernet Franc for this wine early to keep the acidity crispy and the body light.