



# 2008 Foot-Stomped Rosé

**Vineyard:** This Syrah comes from our J block, which is a 140 acre vineyard located in one of our warmest sites. Most of the vines in this vineyard are on a moderate slope facing southwest. This row orientation allows for very even ripening on both sides of the canopy. Soils are silt loam. The Grenache was planted in 2006, the Syrah was planted in 2000.

**Vinification:** Of all our wines, we have the most fun making our Syrah Rose. We hand harvest the fruit for this wine into 25 lb. asparagus lugs the day before our harvest party on the 2nd Saturday in October. At the harvest party, our guests jump into 4 ft. by 4 ft. picking bins and stomp the grapes with their feet, while dancing to polka music. After the stomping, the grapes sit in bins until adequate color develops. Then the grapes are dumped into the press and whole cluster pressed. The juice then is pumped to tank where it is fined and allowed to settle for 2 days. After settling, the wine is racked and warmed to 60 degrees and fermentation is kicked off. The yeast used was BA11, and fermentation started on October 15th and ended November 5th.

**Maturation:** This wine was aged in stainless steel until its March 2009 bottling.

**Bottling:** Bottled on March 4th, 2009. The wine was heat and cold stabilized, then filtered with plate and frame filter and then a membrane filter directly prior to bottling. Closure used was a screw cap.



<b>REGION</b>	Yakima Valley AVA, Washington
<b>VINTAGE</b>	The 2008 Vintage started off with a very cool spring. Usually our estate vineyards break buds the 10th of April, but in 2008 it was about two weeks late. The weather heated up and it seemed as if we would get back on track, but a cooler than normal August and the slow start led to delayed ripening. Luckily, we had an Indian Summer that kept temperatures hovering near 80 degrees well into October. Perfect ripeness finally arrived. The vintage's long hang time led to big wines that have acidity.
<b>VARIETAL COMPOSITION</b>	80% Syrah, 20% Grenache
<b>WINE ANALYSIS</b>	16.0 % alcohol 7.95 g/L TA 3.57 pH
<b>RESIDUAL SUGAR</b>	Dry
<b>CASES PRODUCED</b>	359 cases
<b>RELEASE DATE</b>	April 10, 2009

Hand-Crafted By Winemaker:

*Marion D. Miller*

- COLOR** Vibrant ruby pink
- NOSE** Delicate aromas of fresh strawberries.
- PALATE** Crisp, dry, & refreshing with flavors of strawberry and rhubarb.
- FOOD PAIRING** This wine is deliciously versatile! It pairs well with salads, delicate fish, pork, & veal. Try it with Thai, Chinese, Mexican & Greek cuisine.
- PEAK DRINKING** Now through 2010.