## Cabernet Franc Rosé 2017 COLUMBIA VALLEY



100% CABERNET FRANC **Dutchman Vineyard** 

#### **TECHNICAL INFORMATION**

pH: 3.46

TA: 5.8 g/liter

RS: <0.1 g/liter

12.7% alc. by vol.

1091 cases produced



### Harvest and Winemaking

Dutchman Vineyard is located in a cooler region of the Yakima Valley, north of Grandview, Washington. The three acres of Cabernet Franc were planted in 1990 by Bill denHoed who continues to farm the vineyard.

Vintage 2017 was a return to a "normal" vintage from the extremely warm years of 2013-2016. The Summer and Fall were very pleasant in Washington with typical warm days and cool nights.

The Dutchman Cabernet Franc was harvested on four days between Sept. 16th and 28th. The grapes were hand-picked, destemmed, and berry sorted by hand. We allowed the juice to soak up color from grape skins for 24 hours, then the juice was separated from the skins by pressing. The wine was fermented to dryness in stainless tank, cold stabilized, filtered and bottled on Dec. 4, 2017.

### **Tasting**

The Cabernet Franc Rosé is limpid with a light pale salmon hue. It has aromas and flavors of

rhubarb, honeydew melon, rose petal, hibiscus, and pencil lead.

The mouthfeel is a bone dry beauty with herbal melon notes, a generous midpalate yet with a feel of lightness. Serve with salads, soups, cheeses, antipasto, salmon, and fish tacos... Let your imagination drive your wine and food pairings! Enjoy through 2019.

#### Thoughts on Rosé

A day without Rosé is a day without sunshine. It can be enjoyed in all seasons and is the most food friendly of all wines.

Our goal is to produce a Loire style rosé. We use traditional methods: early pick, brief skin contact, ferment the wine in stainless steel tanks to dryness, and bottle early. Simplicity at its best.

In our mind many rosés are clumsy and made with short cuts (saignée, adding a bit of red to a white wine, and high residual sugar levels). Best practice is pressing under ripe red grapes and fermenting in tank.

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