

## TWO | VINES

## VINEYARD 10 2007 ROSÉ WINE

**VINEYARD 10**

Overlooking the Columbia River sits Vineyard 10, one of the original Columbia Crest estate vineyards that consistently produce exceptional fruit. The Two Vines Vineyard 10 blends are a tribute to this special place.

**GROWING SEASON**

- The mild winter allowed the vines to remain in good shape throughout the cold months.
- In May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week.
- The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- During fruit set the weather conditions were favorable and the summer saw mild to average temperatures.
- Veraison started 10 days ahead of average.
- At the beginning of harvest, temperatures were moderate, and October weather was ideal for harvest.

**VINEYARDS**

- Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just 6-8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigated.
- The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vineyard 10 is the largest single estate vineyard in Washington state with some of the oldest vineyards in the Columbia Valley.
- The vineyard is situated along the banks of the Columbia River; this positioning is a unique feature that allows both white and red grapes to flourish.

**VINIFICATION**

- Select Syrah fruit was de-stemmed and crushed into refrigerated tanks for a 24-hour cold soak to extract the desired color.
- To minimize phenolic pick-up, the juice was then drained away from the skins into temperature controlled stainless steel fermenters.
- The ruby-colored juice was inoculated with a number of yeasts, specifically chosen to enhance aromatics. The wine then underwent a long, cool fermentation.
- To enhance the fresh fruit aromatics, a small amount of stainless steel fermented Viognier was incorporated into the final blend.

**TASTING NOTES**

*"Aromas of light red fruits, including fresh cherries, strawberries and a hint of watermelon open this Rosé. On the palate, lively acidity accentuates the bright flavors of berries and cherries and lead into a crisp and refreshing finish."*

*Ray Einberger*  
Ray Einberger, Winemaker

**VINEYARDS**

Washington State  
Vineyard 10

**FIRST HARVEST DATE**

September 17, 2007

**FERMENTATION**

20-30 days

**YEASTS**

Prise de Mousse  
Syrah, BA11, ICV D47 & M2

**ALCOHOL**

12.5%

**TOTAL ACIDITY**

0.74

**PH**

3.33

**SUGAR**

1.0g/100mL

**BLEND**

95% Syrah  
5% Viognier

