



2017 PATTERSON ROSÉ

TASTING NOTES

This full-bodied rosé of Tempranillo and Sangiovese is brimming with the scent of ripe pears, peaches and citrus. Those fruits abound in the taste too, along with just-picked raspberries adorned by fragrant white and lilac floral notes. Honeyed vanilla and warm spices from barrel fermentation in French oak adds depth and complexity to this uncommon and rich rosé. Pair with seared sea scallops, an appetizer of pears and prosciutto, or a dessert as decadent as vanilla-spiced cheesecake.



PRODUCTION NOTES

Ripened and picked specifically for this rosé, Sangiovese from Seven Hills Vineyard in Walla Walla arrived on September 19, and Tempranillo from Rosebud Vineyards on the Wahluke Slope on October 4. Both lots were whole cluster pressed and fermented separately in 100% neutral French oak barrels. After approximately twelve weeks in barrel, the wine was racked into stainless still tanks for blending, clarification and bottling, which took place in late January.

TECHNICAL DATA

VINTAGE:	2017
AVA:	Columbia Valley
VINEYARDS:	Seven Hills, Rosebud
BLEND:	50% Sangiovese, 50% Tempranillo
ALCOHOL:	14.6%
TA:	.62 grams/100mL
RS:	.19 grams/100mL

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