



# BILL'S BLEND ROSÉ

<b>VINTAGE</b>	2022
<b>APPELLATION</b>	Red Mountain AVA
<b>VINEYARDS</b>	Kiona "Heart of the Hill" (100%)
<b>VARIETIES</b>	52% Malbec 30% Cabernet Sauvignon 18% Petit Verdot
<b>ELEVATION</b>	784 feet
<b>SOILS</b>	53% Warden silt loam 45% Finley stony fine sandy loam 2% Scootene silt loam
<b>VINE TRAINING</b>	100% Bi-Lateral Cordon
<b>DATE OF HARVEST</b>	14 October to 1 November 2022
<b>BRIX</b>	24.5
<b>VINIFICATION</b>	100% Saignée, tank fermented
<b>VESSEL</b>	Stainless Steel
<b>FERMENTATION</b>	14 days
<b>MLF</b>	No
<b>pH</b>	3.26
<b>TA</b>	5.6 g/L
<b>RESIDUAL SUGAR</b>	.07 % (.73 g/L)
<b>AGING</b>	Stainless Steel
<b>ALCOHOL</b>	14.5%
<b>PRODUCTION</b>	168 Cases (2,016 bottles)
<b>DATE OF BOTTLING</b>	14 August 2023

## VINTAGE NOTES

2022 began with a cold, wet winter, which put significant moisture into the soil. Most of Eastern Washington experienced below average temperatures that lasted until the end of April. Snow hit the wine country on April 7 followed by a freak blizzard April 11-13th. The freezing temperatures stalled bud break for two to three weeks which pushed the ripening season back by over a month. Summer finally arrived after the third week of June. Tremendous heat in the middle of July and August brought multiple 100-plus degree days shutting down both the vines and vineyard work. September delivered consistent warmth which remained through the entire month of October resulting in exceptional ripening conditions. This unseasonably warm weather rescued the vintage. 2022 was a nail-biting miracle. Exceptional and stunning with fantastic color, structure, soft tannins, low pH with amazing flavors and balance.

## WINEMAKING NOTES

Sourced from the "Heart of the Hill" single vineyard in the prestigious Red Mountain AVA, this saignée rosé was crafted from the free-run juice of Malbec, Cabernet Sauvignon and Petit Verdot. This initial juice is considered to be the highest quality since it has the least amount of contact with the seeds (pips) and skins. Tank fermented for 14 days followed by aging in stainless steel to preserve delicacy and freshness. Spectacular and stunning, this wine will be age worthy for the next five years. This is a very limited and special edition of only 168 cases. All net proceeds of Bill's Blend 2022 Rosé were donated to five different Maui charities to support the affected communities and help rebuild in what has been deemed one the deadliest wildfires in U.S. history.

<b>COLOR:</b>	Pretty pink salmon in color
<b>NOSE:</b>	Fresh and intense with notes of rose petals and strawberries.
<b>TASTE:</b>	Clean, elegant with electrifying acidity. Succulent notes of citrus zest and fresh berries followed by a silky-smooth finish.
<b>FOOD PAIRING:</b>	The perfect food wine. Ideal as an aperitif or with hors d'oeuvres, all grilled/roasted fishes, white meats, vegetables, salads or just by itself. Recommended serving temperature 45-55°F or (7-13°C)

