

Kestrel Vintners

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Kestrel



2008 Rosé

The Vintage

We experienced a long warm summer and cooler October temperatures helped maintain acidity and created wines with outstanding structure and balance. Those estates that focus special attention on growing quality fruit, by keeping crop levels low (below 4 tons/acre) and monitoring water to control growth and vigor were once again rewarded with outstanding quality.

The Vineyard

The Rosé is our melting pot wine as it appears that most every variety found its way into this wine. Most of the fruit came from our own Kestrel View Estate Vineyard with a few exceptions-Olsen Brothers Vineyard, located high on the Roza, McKinley Springs and Elerding Vineyards both located South of Prosser in the Horse Heaven Hills.

The Winemaking

The Rosé is created from a process called Saigné. This is a term that literally means to bleed. We bleed off some of the juice immediately after crushing to increase the skin to juice ratio. By doing this we create a wine that is darker and richer. This process makes our red wines more intense, but leaves the dilemma of what to do with the Saigné. To make the Rosé I ferment the Saigné in stainless steel at low temperatures. After fermentation the wine is filtered and bottled immediately to preserve freshness and fruitiness.

The Wine

This beautifully coral colored wine boasts fruit and floral flavors such as candied fruit, pomegranate, cranberry, red currant, peach, narcissus, and hyacinth. The taste is delightfully refreshing and crisp.

Cases produced: 537

PH: 3.40 Acidity: 0.84 % Alcohol: 13.4% Residual Sugar: 1.3%

Blend: 25% Sangiovese, 21% Cabernet Sauvignon, 19% Merlot, 13% Mourvedre, 8% Cab Franc, 6% Malbec, 6% Syrah, and 2% Viognier.

Vineyard Source:63%Kestrel View Estate Vineyard, 20% Olsen Brothers Vineyard, 12% McKinley Springs, and 5% Elerding Vineyard

Release Date: April 2009