

Tasting Notes

2010 Hugger Mugger Rosé Columbia Valley



Vintage Notes:

2010...

Stands alone due to extraordinary events! If it was not for the cool temperatures and the higher than normal precipitation we would have experienced just a regular WA State year. 2010 was very challenging both in the vineyards and in the cellar. Techniques and procedures during crush, not tried in our winery's history, were pulled out of the tool box and applied. The results speak for themselves. Merlot and Syrah stand out showing depth and chewy mouthfeel already and with late ripeners Cabernet Sauvignon and Petit Verdot showing more classic and complex "Bordeauxesque" undertones of earth and spice. Whites fared very well and especially favored our Roussanne weaving blends with high levels of complexity! In regards to the extraordinary weather events one could ask the question if the wine quality is extraordinary? Well of course it is!!! It's BLV...

Tasting Notes:

Refreshing strawberries, raspberries, cherries with slight rhubarb pie undertones begins this inaugural Hugger Mugger Rose. On the palate complex sur lie aging components and ripe stone fruits adds delicate layers to the balanced profile. This wine is best enjoyed "ICE BUCKET STYLE"!!!!!!

Appellation/Vineyards:

Walla Walla, Wahluke Slope, and Yakima Vineyards

Final Blend: Made from handpicked Cabernet Sauvignon 49%, Merlot 24%, and Syrah 27%.

Ageing: Fermented and aged in stainless steel tanks and neutral oak barrels.

Bottle Date & Cases Produced:

March 31st, 2010 200 Cases 14.1% Alcohol

The juice was carefully saignée'd from just crushed grapes from our tanks and fermentation took place in small stainless steel vessels for approximately 2 weeks. No ML was allowed to preserve the wines freshness and bright fruit. After fermentation part of the blend was gently transferred to neutral barrels to age sur lie for 3 months before bottling.