

THE WALLS

2018 CRUEL SUMMER

The Story Behind the Name

What would Summer be without bright, fresh, beautiful Rosé? The answer is simple: cruel. Don't let Summer without good Rosé happen to you!

Harvest started on September 6th with Mourvedre and the Grenache lots followed by September 11th. The 2018 vintage we had very little skin contact time and made the decision to go directly to the press on some lots, producing an elegant Rosé.

The fruit was chilled for two days to allow us to extract all of the good stuff. At the press, we carefully monitor the juice to separate the lots into the highest quality. Once the juices are in the tank, we chill them down and gently work with the lees to enhance the varietal characteristics and increase the aromas. Later the juice is racked to stainless barrels and fermentation is started. Our work doesn't stop there, we taste and monitor fermentation every day until dryness. Some lots ask to be moved around and some lots need just a kiss of oak to round them out. We listen to what they want, and at the beginning of February, we sit down with all the pieces to create the final blend." And what a final blend it is!

BLEND:
Grenache and Mourvedre

AVA/VINEYARD
French Creek Vineyard
Yakima Valley AVA

HARVEST DATE
Sept 6, 2018

ABV: 13.5%

pH: 3.3

300 cases produced

Retail: \$22