

LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

6 W. Rose St. Ste 101, Walla Walla, WA 99362
509.529.5871

2017 Rosé of Sangiovese

100% Sangiovese

100% Ginkgo Forest Vineyard, Columbia Valley AVA

Alc. 12.8% By Vol.

Growing Season

After a cold winter, with a bunch of snow, bud break arrived in May, leading into a warm spring. Our normal Sangiovese suffered freeze damage from the winter, so we received some fruit from the Wahluke Slope. The summer was hot and dry with growing degree days for the year at near record levels. The harvest was early, hot, but normal in tonnage. By mid-September, temperatures were back to normal, and harvest was able to reach into mid-October. Acidity remained in the grapes, as sugars reached picking time.

Barrel composition

100% Stainless steel

Tasting Notes

With aromas of peach, apricot, and red cherry, this rose, with just a touch of sugar, rises from the glass. Perfect for a warm and sunny day, strawberry, apple, and peach carry through to a long finish of fruit and natural acidity. Drink now through 2021. 0.4% residual sugar. 3.35 pH and 6.8 g/L of titratable acidity.

Cases Produced: 98

Release Date: May 2019

