

2005 Hogue Terroir Sangiovese Rosato

Columbia Valley

THE WINE

Our rosé-style Sangiovese is made in the elegant, fruity and festive style of a Rosato di Sangiovese. It is slightly acidic and has a bit of natural sweetness from the grapes due to an intentionally stopped fermentation. Its flavors are reminiscent of guava, melon, and grapefruit. Enjoy with rich seafood or as an aperitif.

VINTAGE AND VINEYARDS

The Sangiovese grapes came from Zephyr Ridge Vineyard (52%) in the Horse Heaven Hills appellation and Pheasant Vineyard (48%) on the Wahluke Slope. Record low snowfall during the winter led to the threat of drought, but careful water management by our growers ensured an excellent crop. A warm spring was followed by a warmer than normal summer. The lack of any extremely hot days in July and August led to excellent fruit quality. September and October were cool and dry, resulting in vibrant aromatics and crisp acids. The grapes were harvested at an average of 23.9 degrees Brix.

WINEMAKING NOTES

Sangiovese is a true red grape with moderate color and excellent fruit character. It is one of the major grape varieties used in Italy and the primary base wine for the popular Chianti wine. Our grapes were used to produce both a hearty super-Tuscan style Sangiovese and this rosé-style wine. The rosé wine is 'bled' from the primary fermentation when there is a strong pink color and a touch of flavor that would otherwise be lacking in a blanc de noir wine. The lot of rosé from Pheasant Vineyard was chilled near the end of fermentation to stop the yeast prematurely. This contributed the sweetness and a more floral, fruity character to the final blend.

THE NUMBERS

Appellation: Columbia Valley

Varietal Percentage: 100% Sangiovese

Harvest Brix: 23.9°

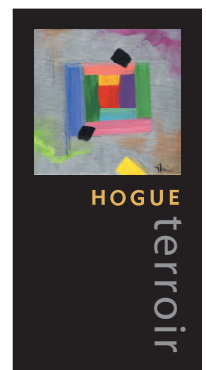
RS : 0.99 g/100ml

TA: 0.65/100 ml

pH: 3.24

Alcohol: 13.1%

Release Date: February 2005



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