

2019 | SCARLET HEXFLAME

COLUMBIA VALLEY A.V.A.



This intentionally crafted Rosé is light blush in color with copper hues. Aromas of honeydew melon and juicy grapefruit. The wine has savory minerality that finishes bone dry with a pop of acidity. Pair this with a Fiction Veggie Burger and spicy remoulade.

VINTAGE

2019 was a warm vintage which provided a beautiful canvas to craft our most flavorful white wines ever. The weather in Eastern Washington was slow and steady, with very few extremes, which helped develop crisp acidity and floral esters, elevating the flavor profile of the wines. Each of our releases showcase specific vineyard designations that are displayed in each bottle.

WINEMAKING

Whole cluster hand-picked fruit was harvested cold at dawn from our reserve blocks and pressed cold in the morning. Picked at 21 brix with high acids, we remove clusters from our reserve vines to yield one bottle per vine for our Chapter Cabernet Sauvignon harvest from these same vines. Slow champagne styled pressing yields the light color and creamy texture of today's modern style. Fermented cold in steel only, this Lanuedoc styled rosé was slow filtered and bottled young in February for freshness.

APPELLATIONS & VINEYARDS

Columbia Valley 100%
XX% Gamache Vineyard
XX% Bacchus Vineyard

FINAL BLEND

42% Cabernet Sauvignon
38% Malbec
15% Merlot
2% Cabernet Franc
3% ???

AGING

Stainless fermented and aged with no malolactic fermentation allowed.

CASES PRODUCED 570 12-pack cases/750mL

TECHNICAL DATA Bottled: Winter 2018 • Alcohol: 12.9% by volume • pH: 3.35 • TA: 7.5g/L • RS: 1g/L

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