



ROSÉ WINE

2022

COLUMBIA VALLEY

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COLUMBIA VALLEY AVA

"When wine flows in, wit flows out."

— *English Proverb*

The feast of reason and the flow of soul brought us to the Columbia Valley Appellation to source a Rosé of exceptional quality. By picking early, we were able to create a Rosé with maximum fruit, high acidity, and low color. The exhalant strawberry, rhubarb, and watermelon fruit flavors create a wine that can't be set down.

WINE DATA

Composition	60% Sangiovese 40% Syrah
Case Production	300
Aging Process	Fermented in Stainless Steel
Bottle Date	April 2023
Release Date	August 2023
pH Total Acidity Alcohol	3.3 .64 11.7%

TASTING NOTES

This lively and delicious Rosé is achieved by picking the Sangiovese and Syrah early—around 19-21 brix. With lower sugars and higher acid, it makes for a bright and very drinkable wine. The exhalant strawberry, rhubarb and watermelon fruit flavors create a wine that can't be set down.

FOOD PAIRING

Baked Salmon with Rosé Wine Cream Sauce

Full recipe available on the web @ www.WitCellars.com.

Prosser:

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Prosser Vintner's Village
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Woodinville:

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