



2016 | SCARLET HEXFLAME

COLUMBIA VALLEY A.V.A.

*S*trawberries, rhubarb, and pink champagne notes invite you into a cold rosé that smells sweet and drinks dry and refreshing. The fresh flavors of cold melon, pink grapefruit and strawberries are pure and delicious. The purpose driven winemaking created a wine creamier than most in this dry style.

VINTAGE

Vintage 2016 was long in the Columbia Valley. Success of our Washington State vintage was due to our desert's cool nights during ripening in August. A long history with this 1989 vineyard afforded us a predictable harvest of flavorful early fruit. Harvested in August and early September, mainly Cabernet Franc, the fruit was full of flavor early with balanced acidity. We protected the fruit from sun burn with a full canopy of leaves. Overall intensity and depth of flavor are the hallmarks of this outstanding vintage.

WINEMAKING

Our rosé was made intentionally from our finest blocks of fruit. Harvested early for low alcohol and higher acids, the Malbec and Cabernet Franc dominate the flavors. Whole cluster pressed slowly and gently for creamy texture and low color we fermented cold at 55°F as whole juices in stainless steel. We made a bright light-colored Languedoc-styled dry rosé. We bottled young for freshness.

APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee

FINAL BLEND

36% Cabernet Franc
32% Merlot
16% Cabernet Sauvignon
16% Malbec

AGING

Stainless fermented and aged with no malolactic fermentation allowed.

CASES PRODUCED 630 12-pack cases/750mL

TECHNICAL DATA Bottled: Winter 2017 • Alcohol: 12.9% by volume • pH: 3.25 • TA: .6 • RS: 3g/L

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