

BLEDSOE
Family Winery

2016

APPELLATION

Columbia Valley

BLEND PROFILE

Proprietary

VINEYARD SOURCES

Proprietary

BARREL/AGING PROGRAM

Slowly fermented at cool temperatures and aged 6 months “sur lie” in stainless steel tanks and neutral French oak

PRODUCTION

Bottling Date:

January 2017

Release Date:

Early Spring 2017

Alcohol:

13.3%

Cases Produced:

411





2016 HEALY ROSÉ

Healy Rosé is hand-picked early in the growing season to preserve natural acidity, to maintain freshness of flavors and aromas, and to naturally keep alcohol levels low. Vineyard lots are then hand sorted and either whole cluster pressed, or gently de-stemmed and crushed for a short maceration time to build flavor. All lots are fermented slowly to dryness at very cool temperatures in mostly stainless steel tanks, but also a small amount of neutral French oak barrels for complexity. Once completed, the wine is kept cold and aged on the lees for 6 months prior to bottling. The resulting wine is pale in color, trending more on the pink side this year with a bit of an orange tinge.

Aromatically nostalgic of nice weather and great memories of Spring and Summer in the Walla Walla Valley. Fresh flower blossoms, grapefruit, and melon. Bright, crisp acidity, and nice mouthfeel to elicit affirmation of a serious Rosé' project. This wine sold out fast last year so make sure to pick it up now!!



Josh McDaniels
CEO & DIRECTOR OF WINEMAKING