

BLED SOE

Family Winery



2017

**APPELLATION**

Walla Walla Valley

**BLEND PROFILE**

Proprietary

**VINEYARD SOURCES**

Proprietary

**BARREL/AGING PROGRAM**

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

**PRODUCTION**

*Bottling Date:*

January 2018

*Release Date:*

Early Spring 2018

*Alcohol:*

13.3%

*Cases Produced:*

651

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2017 HEALY ROSE

We always hand pick the Healy Rosé early in the growing season to achieve natural acidity, to obtain bright and crisp flavors and aromas, and to naturally keep alcohol levels low. Vineyard lots are sorted by hand and either whole cluster pressed, or gently destemmed and crushed for a short maceration time to build flavor. All lots are fermented slowly to dryness at very cool temperatures in about 1/3 neutral French oak and 2/3 stainless steel. Once completed, the wine is kept cold and aged on the lees for 6 months prior to blending and bottling. Bottling rosé during January means that every year when I write our tasting notes I absolutely cannot wait for spring and summer weather here in Walla Walla! Pale salmon in color with our classic orange tinge. Lemon zest, orange peel, cantaloupe, honey dew and reminiscent of fresh flower blossoms on a nice spring day. Beautiful acid and a lengthy finish elicit another incredible Healy Rosé! As has been the case, grab some while it lasts – salud!



Josh McDaniels  
PRESIDENT & DIRECTOR OF WINEMAKING