



# Cascadia Rosé 2024

92% Malbec, 8% Muscat  
Alcohol Level: 12.5%  
Levels: pH 3.4 TA 5.5 g/l  
Sugar: 0.4 g/l  
Harvest date: September 9th - 25th, 2024

## Tasting Notes

Watermelon in colour, the nose is delicate and fragrant, offering notes of cherry blossom and garden raspberry. On the palate, fresh flavors of strawberry and citrus zest are complemented by the sweetness of honeydew. The finish is medium in length, with a light body that leaves a refreshing, clean impression.

## Harvest Notes

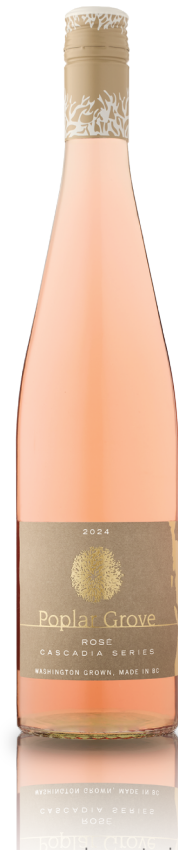
The 2024 vintage is a vibrant reflection of Washington's exceptional terroir, with fruit sourced from two distinct AVAs: Wahluke Slope and Yakima Valley. Each region contributes its unique character to this remarkable wine.

### Wahluke Slope

Established in 2006, is located in Grant County, Washington, within the larger Columbia Valley AVA. Covering approximately 81,000 acres, it is one of the state's warmest and driest regions, characterized by uniform, south-facing slopes and sandy soils that provide excellent drainage. The area's climate and soil conditions allow for nearly complete control over vine growth and fruit ripening through irrigation.

### Yakima Valley

The Yakima Valley AVA, recognized in 1983 as Washington state's first American Viticultural Area, lies within the expansive Columbia Valley AVA. Spanning over 708,000 acres, it boasts the state's highest concentration of vineyards and wineries, with more than 53,000 acres under vine. The valley's diverse microclimates and silt-loam soils over basalt bedrock support a wide array of grape varieties.



The 2024 growing season in Washington was characterized by a hot summer followed by an ideal fall with temperate days and cool nights, allowing for optimal ripening.

## Winemaking Notes

The Malbec grapes were harvested on September 26th from the Wahluke Slope, carefully timed to achieve optimal acidity. Machine-picked in the early morning, the fruit maintained approximately three hours of skin contact before arriving at the Tagaris facility. The press fraction was precisely separated at 500 mBar, with both the free run and press fractions settled and transported to Poplar Grove by September 28th. Fermentation commenced on September 29th using a selected Rosé yeast at a controlled temperature of 15°C to preserve delicate aromatics. The hard press required additional clarification and began fermentation on October 3rd. Both fermentations concluded by October 28th, after which the tanks were chilled to just above freezing to maintain freshness and stability.

## Cellaring Notes

This wine is meant to be enjoyed upon release.