



2002 brought some wonderful fruit, but also some experimentation. In order to capture more focus and depth of our primary Merlot lot, we drained about 15% of the Alder Ridge juice off 4 hours after crushing it. The resulting lighter red juice was fermented for about three weeks with occasional lees stirring. This wine is named after my maternal grandmother.

AROMATICS

This wine has brilliant floral and fruit aromas with hints of bergamot and blood oranges.

PALATE

Off-dry with about 8 grams of residual sugar, this wine is the perfect Summer aperitif.

2002 Columbia Valley Elizabeth June Rosé

VINEYARD DETAILS

VINEYARD SOURCES:
Alder Ridge

GRAPE/VINEYARD PERCENTAGES:
Alder Ridge Merlot: 100%

PRIMARY FERMENTATION DETAILS

HARVEST DATES
Alder Ridge Merlot: 09.24.1999

BRIX AT HARVEST
24.0°

COLD-SOAK TIME
4 hours

FERMENTATION TIME
21 days

FERMENTATION TEMP
55° F peak

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK
None, 100% Glass-lined tank

FINISHED WINE DETAILS

ALCOHOL
13.9%

PH/TITRATABLE ACIDITY
3.6 / 5.12 g/L

RESIDUAL SUGAR
8.5 g/L

BOTTLING DATE
01.25.2003 16 Cases

www.RossAndrewWinery.com

Mailing Address: PO BOX 425 MEDINA, WA 98039 Tel: 206.369.3615
Tasting Room: 14810 - NE 145th ST. Woodinville, WA 98072 Tel: 425.485.2720