



2025 THE JACK ROSÉ

APPELLATION:	Columbia Valley
COMPOSITION:	76% Grenache, 24% Mourvèdre
VINEYARDS:	Upland, Ancient Lakes, and Ravens Cliff Vineyards
TECHNICAL NOTES:	pH 3.21 TA 0.67 g/100 mL Alcohol 13.1% By Volume
FERMENTATION:	A cool ferment in 100% stainless steel to retain the fresh aromatic expression.
AGING:	Aged in 100% stainless steel
CASES PRODUCED:	452 cases
SENSORY NOTES:	Our 2025 The Jack Rosé opens with lifted aromatics of tiny mountain strawberries, watermelon, accented by hints of orange blossom and citrus zest. On the palate, it is crisp and refreshing, driven by bright acidity and a clean mineral edge. Flavors of fresh berries, melon, and a touch of grapefruit carry through to a lively, mouthwatering finish. Grenache brings juicy red fruit and elegance, while Mourvèdre adds subtle structure and a savory, mineral driven nuance. Perfect for warm afternoons, this rosé pairs perfectly with fresh salads, grilled seafood, or simply enjoyed on its own. Cheers!
	UPC Code: 899976000318