

# 2024

YAKIMA VALLEY

## ROSÉ

VINEYARDS:

100% ELEPHANT MOUNTAIN

VARIETALS:

100% MOURVEDRE

TECHNICAL DATA:

3 MONTH STAINLESS STEEL AGING

12.8% ALCOHOL

610 CASES PRODUCED



## WINEMAKER'S NOTES:

Fruit for this wine was hand harvested on September 12th. It was picked early to preserve the fruit's natural acidity. The fruit was immediately destemmed and allowed to soak on the skins for 12 hours before being pressed and blended into tank. Once in tank, the juice was cooled to about 0°C and underwent a 3-week stabilization after which it was racked off gross lees, and warmed to initiate fermentation. It fermented dry which took about 10 days. The wine was bottled February 6th, 2025.

## TASTING NOTES:

On the nose is a fruit note reminiscent of watermelon/cantaloupe and white peach. There is a lifted note that reminds me of fresh flowers as well. The palate is light, bright and crisp. The watermelon character really comes through here.

**JB**  
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