



# HARD ROW to HOE

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## vineyards

### 2009 Shameless Hussy Sangiovese Dry Rose'

<b>Cases Produced</b>	250
<b>Appellation</b>	Lake Chelan
<b>Vineyard</b>	Bear Mountain Ranch
<b>Harvest Date</b>	October 15, 2009
<b>Brix at Harvest</b>	20.5°
<b>Blend</b>	100% Sangiovese
<b>Final Analysis</b>	Alcohol 12.5% • TA 0.9 g/100ml pH 3.2 • RS 0.3%
<b>Release Date</b>	April 2010
<b>Retail Price</b>	\$18.00
<b>Wine Maker</b>	Judy Phelps



#### Wine Making Remarks

We should have named this wine 'Serendipity' because that is how it came about. The plan was to make a red wine with the Sangiovese grapes, grown from one of the vineyards we work with on the South Shore of Lake Chelan. But farming is never something you can take for granted because you never know what Mother Nature has in store for you. Despite our intentions, or maybe because of our intentions, Lake Chelan vineyards got hit with an early frost, a killing frost, on October 12, 2009. Because of that, the ripening of the Sangiovese grapes (which needed another couple of weeks at least, to fully ripen) came to an abrupt halt! As fate would have it however, the frost came at just the right time, because as it turns out, these grapes were at the perfect state of ripening for making rose' wine; low brix levels (translating to less alcohol), high acidity and bright berry flavors. Not a misfortune after all. So instead of making a red Sangiovese, by serendipity, we have a beautiful, near perfect, rose' wine instead.

The grapes were hand-picked in the morning, transported to the winery and crushed the next day and allowed to cold-soak for 72 hours. The must was then lightly pressed and moved to a stainless steel tank for fermentation. Fermentation was conducted at 55 degrees F, and took 45 days. The wine was filtered using a 700/200/50 plate-frame filter and then sterile filtered at bottling.

#### Tasting Notes

Like drinking strawberries! This wine is versatile and will pair with many styles of food. This is not the pink stuff you remember as a youth, this wine is pink, yes, but very grown up. We love it with smoked fish and also with a rich beef stew! For a surprise pairing...try it with wasabi peas!

#### Vineyard

Hard Row to Hoe Vineyards is located at Lake Chelan in Eastern Washington. Sangiovese grapes are sourced from the Bear Mountain Ranch Vineyard on the South Shore of Lake Chelan. Soils consist of glacially deposited gravels and sand. Cool nights and the lake-effect allows for longer hang time without over-ripening.