

2023 L'EGERIE

Rosé

The Story of This Wine. Dry rosé wine is perfect for inspiring creativity and joy, so we named it after the French word for “Muse”. This limited release is made from traditional Provençal varietals, and features delicious red fruit and floral notes, in a salmon pink robe. It’s a perfect wine for a summer day, or night, or whenever your spirits could use a lift.

Winemaker’s Tasting Notes. “Wild strawberry, white peach, grapefruit, orange blossom, and flinty herbs on the nose. This wine has a nice richness on the palate that is cut through with quenching acids giving it a nice lift. Almost ripe strawberry, nectarine, honeydew melon, pink peppercorn, and desert thyme highlight the flavors, along with a pleasing savory aspect. Ready to drink now, but an extra year or so in bottle wouldn’t be a bad thing.”

- Chris Peterson, Winemaker

Blend: 70% Grenache,
30% Mourvèdre

AVA: Columbia Valley

Vineyards: Upland Grenache, Kiona Heart of the Hill Mourvèdre

Alcohol: 13.8%

Cases: 186

Release: May 2024

93 points, Owen Bargreen

“The 2023 ‘L’Egerie’ or ‘The Muse’ Rosé is mainly Grenache (70%) with the remainder Mourvèdre. A beautiful pale salmon color, this offers serious freshness with copious minerals that mingle well with cran-orange, wild mushroom, ripe red raspberry and suggestions of cantaloupe. Very refined and sleek, enjoy this delicious, highly-nuanced wine at a slightly warmer temperature. Drink 2024-2032.”

