DISRUPTION ROSé 2016

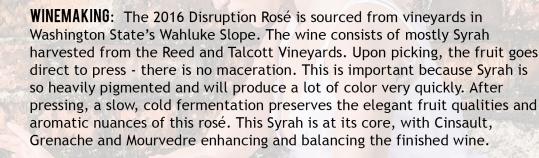
WINE COMPANY

2016 ROSE

THE WINE: Driving around Eastern Washington, the landscape looks a lot like Provençe. It is scrubby with sagebrush over rolling hills and we believe that making a Provençal style rosé is what we should be doing out here. The wine is made in a complex French style that is relatively rich and has a good dry finish. The base grape of Syrah makes for a bolder, more generous rosé like one might experience in Tavel.

THE COMPANY: At Disruption, we believe all young artists deserve the opportunity to express themselves. That's why we teamed up with our partners at Urban Artworks, a Seattle-based non-profit offering programs for local youth to engage in the arts and discover their own style of DISRUPTion. We bring the amazing murals they create around the city to our labels and into your hands.





TASTING NOTES: Light berry and citrus flavors emanate from this richly layered rosé. The wine is luscious and fuller in body than many domestic counterparts. Flavors of grapefruit dance on the palate and the finish is long lasting and dry.

FOOD PAIRING: Try it with homemade French toast with butter and maple syrup or burrata with crostini and a drizzle of Balsamic vinegar.

COMPOSITION: 64% Syrah, 17% Cinsault, 11% Grenache & 8% Mourvedre

APPELLATION: Columbia Valley, WA

VINEYARDS: 41% Reed Vineyard, 31% Talcott Vineyard & 28% Ravenscliff Vineyard

T.A.: 7.9 g/L P.H.: 3.21 ALCOHOL: 12.5% CASES MADE: 4500



SONGS WHILE YOU SIP: Scan this Spotify code to open our custom music selections to accompany this bottle!



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