

Murphy's Law

Murphy's Law Rosé 2008

Appellation: Columbia Valley, Washington
Willamette Valley, Oregon

Varietal Composition: 45.8% Counoise
44.2% Pinot Noir
5% Grenache
5% Blaufrankish

Vineyard Sources: Six Prong, Red Willow,
Owen Roe Rose Mer and Zena Blocks

Brix at Harvest: 22.1

Titrateable Acidity: 6.15 g/l

pH: 3.31

Alcohol: 12.9%

Aging: Stainless Steel

Production: 875 cases

Vinification: Harvested carefully, with love and attention to each cluster of grapes, 20-30 minutes skin contact and then long cool ferment in stainless steel tank. Light filtration prior to bottling.

Tasting Notes: Crisp, refreshing, dry – this vibrant pink rosé stops you in your tracks. Aromas of Mt. Rainier cherry juice, red delicious apple and ripe strawberry. Plums, spice & berries grip on the palate giving texture on the finish with the acidity as the ultimate balancing point for a hearty meal on a cool night or an aperitif on a warm afternoon.

What Makes Murphy's Law Rose Unique?

Rose of Counoise and Pinot Noir, multi state vineyard source for perfection in a balanced and dry American rose. Murphy's Law Rose's mission is to poke fun at the rose revolution that has been brewing for over ten years, it is time to put your money where your mouth is, rose is on fire!

Local Wine Co: Keep it simple. Wine and spirits should be approachable in style, language and price. We work with talented, passionate farmers, winemakers and distillers to produce these delicious artisan beverages.



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