



***Sean Boyd has had a singular goal since 2007;
To make the best possible traditional Rhone blends
from the finest grapes in Washington State.***

Winemaker and owner, Sean Boyd's winemaking philosophy is simple: combine old world winemaking techniques with the highest quality Rhone varietals that Washington has to offer. Boyd sources from some of the best and oldest vineyards in the state in an effort to showcase the most elegant blend possible, while ensuring the typicity of the fruit is expressed.

Each year a new vintage of the Northern and Southern red and white blends is released, bringing different attributes of the growing season to the table. The Northern Blend is a savory companion to the Southern Blend, a rounded trifecta of Grenache, Syrah, and Mourvèdre. Always stainless steel fermented, Rotie's whites are crisp, bright, and the perfect pairing to raw oysters and fresh seafood. On truly exceptional years, a vintage of varietal wines may be released.

Rotie's program is small and focused, and production limited. Each lot is individually attended to, allowing for an uncompromising approach to quality.

2012 NORTHERN BLEND

Blend: 97% Syrah, 3% Viognier (co-fermented) **Appellation:** Washington State

Barrel Program: 14-16 months in French Oak, all 2nd and 3rd fill barrels

Alcohol: 14.2% **Cases Produced:** 950

History of Scores: 2012+ 92-94 Wine Advocate / #9 Seattle Met's Top 100 Wines
2011+ 92 Wine Advocate / 90 Wine Enthusiast / 2010+ 94 Wine Advocate
91 International Wine Cellar

The 2012 Northern Blend delivers the signature dark fruits and minerality of the Rocks region of Walla Walla Valley. On the nose, earthy qualities are balanced with florals that are synergistic with Syrah. The velvety tannins and cocoa provide a rich and chalky texture. This vintage expresses fruit of a concentrated nature. With a soft finish, cool black fruits linger on the palate.



2012 SOUTHERN BLEND

Blend: 65% Grenache, 25% Mourvèdre, 10% Syrah **Appellation:** Washington State

Barrel Program: 14-16 months in French Oak, all 2nd and 3rd fill barrels

Alcohol: 14.5% **Cases Produced:** 950

History of Scores: 2012- 90-92 Wine Advocate / 2011+ 91 Wine Enthusiast
90 Wine Advocate / 2010+ 91 International Wine Cellar / 92+ Wine Advocate

Red raspberry, currant, and spice dominate the nose of the 2012 Southern Blend. On the palate fresh red fruits integrate seamlessly with savory game meats, creating a rounded mouthfeel. The long finish possesses refined tannins with notes of star anise.





2013 SOUTHERN WHITE

Blend: 60% Viognier, 25% Roussanne, 15% Marsanne

Appellation: Washington State

Barrel Program: N/A **Alcohol:** 12.8% **Cases Produced:** 450

History of Scores: 2013+ 91 Wine Advocate / #8 Seattle Met's Top 10 White Wines
2012+ 92 Wine Advocate / 2011- 92 Wine Advocate

The 2013 Southern White showcases aromas of nectarine, honeydew melon, white peach, citrus, and honeysuckle. This wine reaches a level of sophistication with its three dimensional structure. Bright and crisp characteristics shine up front, making way for a rich and layered body on the mid-palate, ending in a long, acid-driven finish. All stainless steel fermentation and aging keeps this wine bright and refreshing for summer sipping.



2013 NORTHERN WHITE

Blend: 100% Marsanne

Appellation: Washington State

Barrel Program: N/A **Alcohol:** 12.8% **Cases Produced:** 300

History of Scores: 2012+ 91 International Wine Cellar
92 & Editor's Choice Wine Enthusiast / 91 Wine Advocate

A varietal known for its minerality, the 2013 Northern White expresses the true typicity of Marsanne. This wine is vibrant and focused due to all stainless steel fermentation and aging. Allowing partial malolactic fermentation results in a creaminess on the palate with a honeyed finish.

