



***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.

2013 NORTHERN BLEND

Blend: 95% Syrah, 5% Viognier (co-fermented)

Appellation: Walla Walla Valley

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

Alcohol: 14.5% **Cases Produced:** 934

Suggested Retail: \$48

The 2013 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.



2013 SOUTHERN BLEND

Blend: 75% Grenache, 15% Syrah, 10% Mourvedre

Appellation: Washington State

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

Alcohol: 14.2% **Cases Produced:** 988

Suggested Retail: \$48

Red Raspberry, currant, and anise dominate the nose. On the palate fresh red fruits integrate seamlessly with black licorice and tobacco. This wine finishes with long, refined tannins.





2014 SOUTHERN WHITE

Blend: 50% Viognier, 25% Roussanne, 25% Marsanne

Appellation: Washington State

Barrel/Fermentation Program: N/A

Alcohol: 13.2% **Cases Produced:** 476

Suggested Retail: \$32

The 2014 Southern White showcases aromas of white peach, citrus, and honeysuckle. This wine has a sophisticated, three dimensional structure. Bright and crisp characteristics shine up front, making way for a lush 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.



2014 NORTHERN WHITE

Blend: 100% Marsanne

Appellation: Washington State

Barrel/Fermentation Program: N/A

Alcohol: 13.2% **Cases Produced:** 240

Suggested Retail: \$32

The 2014 Northern White has floral aromatics with limestone and grapefruit on the palate. All stainless steel fermentation and aging, this wine shows ripping acid from start to finish. It is a perfect pairing with shellfish and other seafood, lending itself as a fantastic summer white.

