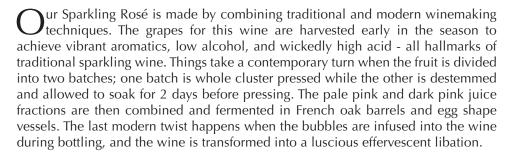
2020 Sparkling Rosé

WILLAMETTE VALLEY OREGON



VINTAGE

The 2020 wine harvest was full of challenges, as we had to contend with a pandemic, forest fires, and excruciatingly low yields. However, we were graced with what was truly the vintage of the decade in terms of fruit quality. Our 2020 vintage whites, pinks, and sparkling wines are pristine, dense, and intensely perfumed.

TASTING NOTES

Pale pink with a tangerine hue, the wine has a steady bead with a softly laced head. The aromatics leap out of the glass, and one can detect notes of tropical and tangy passion fruit, cream, and brioche. The palate deftly balances sweet and tart while the bead fills and coats the mouth. Watch out, this wine is dangerously crushable!

- Rachel Rose, Winemaker. Spring 2021.

VINEYARDS

82% Pinot Noir – Fender's Rest Vineyard \cdot Van Duzer Corridor \cdot Willamette Valley \cdot Oregon 10% Pinot Gris – Stand Sure Vineyard \cdot Eola-Amity Hills \cdot Willamette Valley \cdot Oregon 8% Chardonnay – Bryn Mawr Vineyards \cdot Eola-Amity Hills \cdot Willamette Valley \cdot Oregon

WINEMAKING

CASE PRODUCTION: 300

FERMENTATION STYLE: Fermented with mixed strains of Champagne yeast in French oak barrels and neutral egg shape vessels. Sur lie aged for 6 months.

pH: 3.18 TA: 9.0 g/L RS SCALE: Brut ABV:11.9%

CELLARING

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1-2 years post vintage. 2021 - 2022

For the most enjoyment, serve this wine very cold for the best bubble retention. If properly sealed with a sparkling wine stopper and kept chilled, this wine will retain its carbonation for 24 hours after opening.

