

2018

Rosé of Pinot Noir

WILLAMETTE VALLEY
OREGON



Our rosé is made with a ‘rosé intentional’ mindset. What exactly does the mean? To start, the 777 clone is grown and harvested with the sole intention of becoming rosé; handpicking early in the season to keep the wine fresh and bright is a prime example of this focus. In the winery, the fruit is destemmed, chilled and given extended ‘skin-contact,’ a step that imparts flavor, color, and aromatic intensity to the juice. After the maceration period, the fruit is gently pressed, yielding a structurally textured and vibrantly colored juice. From there, the juice is moved to individual French oak barrels where it undergoes fermentation and aging on lees to add complexity. In 2018, two barrels from our sparkling base wine program were added into the final blend to add finesse and tension. We have been making our rosé in this fashion since our inception and we hope you enjoy our efforts!

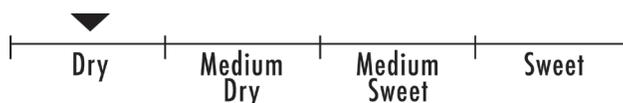
VINTAGE

The 2018 vintage saw some of the warmest and driest months on record; however moisture and cool temperatures returned to finish the season. The 2018 wines show beautiful aromatics, high acid, and finesse.

TASTING NOTES

Vibrant watermelon pink in color. The nose is replete with notes of guava, nectarine, and marmalade with savory mineral-laden background notes. The palate is surprisingly light and lively with a fresh squeezed citrus character.

- Rachel Rose, Winemaker. Spring 2019.



VINEYARDS

- Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon
- 80% Pinot Noir clone 777
- 10% Pinot Noir clone Swan
- 10% Pinot Noir clone Pommard

WINEMAKING

- CASE PRODUCTION: 325
- FERMENTATION STYLE: destemmed with 4 days of skin contact prior to pressing. 100% barrel fermented. Wild and select yeast was used.
- ABV: 11.6%

CELLARING

We believe rosé wines are lovely all year ‘round. For the most fruit forward expression of this wine, enjoy up to 2 years post vintage (2020). For a more complex and savory dimension, hold 3-5 years post vintage (2021 - 2023). Do as you please -- just enjoy!