

# 2020 *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 French oak barrels where it undergoes fermentation and aging on lees to add complexity. We have been making our rosé in this fashion since our inception and we hope you enjoy our efforts!

## 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

Clear and bright watermelon pink in color. The nose is austere with notes of firm raspberry, passionfruit, and chalky minerality. The palate starts silky smooth with a surprising burst of fruit on the attack, then a crisp sweet cranberry note enters the scene and stays all the way through the soft and supple finish.

- Rachel Rose, Winemaker. Spring 2021.



## VINEYARDS

100% Pinot Noir – Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

## WINEMAKING

CASE PRODUCTION: 175

FERMENTATION STYLE: 70% destemmed with 4 days of skin contact prior to pressing and 30% whole cluster pressed. Fermented with wild and select yeast in neutral French oak barrels. Sur lie aged for 6 months.

pH: 3.34

TA: 7.0 g/L

RS: 4.7 g/L

SUGAR : ACID RATIO = 0.67, IRF Dry.

ABV: 12.4%

## 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 (2022). For a more complex and savory dimension, hold 3-5 years post vintage (2023 - 2025). Do as you please – just enjoy!

## BRYN MAWR VINEYARDS

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