

TASTING NOTES

Electric pink in color with aromas of juicy strawberry, watermelon and nectarine accented by a touch of floral honeysuckle. Dry with a medium-bodied, round mouthfeel and vibrant palate of red fruit, citrus and creamy vanilla. The bright acidity creates a lively and clean finish.



TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 667, 777, Wadenswil & Pommard

Appellation: Willamette Valley

Vineyards: Elton Vineyard & Tualatin Estate Vineyard

Soil Type: A variety of Willamette Valley soils including Jory (iron rich volcanic) and Laurelwood (windblown, glacial loess), Missoula Flood sediment and Pisolites

Harvest Date: September 18 - 19, 2015

Harvest Statistics

Brix: 23.5° - 25.0°

Titrateable acidity: 5.20 - 6.80 g/L

pH: 3.30 - 3.50

Finished Wine Statistics

Alcohol: 14.1%

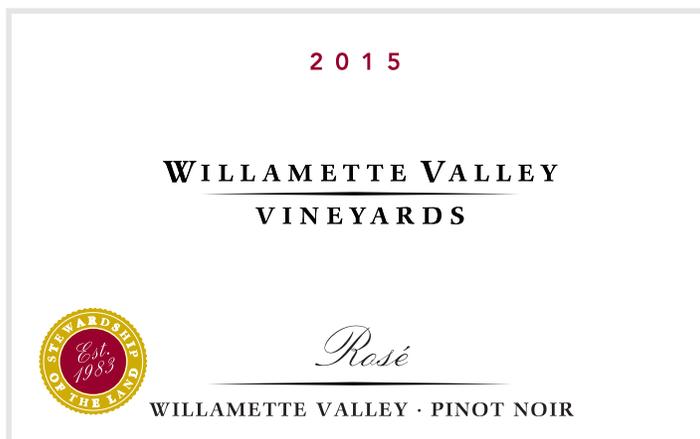
Titrateable acidity: 5.13 g/L

pH: 3.54

Barrel Regime: 3 months in neutral French oak

Bottling Date: March 2016

Cases Bottled: 1,545



VINTAGE FACTS 2015

The 2015 vintage began with warm weather conditions in the winter that continued throughout spring and summer. Yet, light scattered showers in late August and a return to normalcy in September gave a break to what was an intense growing season. The result was concentrated, balanced fruit throughout the state.

The 2015 vintage started with bud break in March, two to three weeks early depending on the site. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequentially grape clusters were far larger than typical. Growers had the choice to slow down ripening by leaving extra fruit on the vine for balance. As September gave way to standard weather patterns, the decision to hang extra fruit allowed it to mature more gradually and develop extraordinary flavors that harmoniously balanced against acids.

Harvest started in September and in full swing by the second week of September, making 2015 one of the earliest harvests on record. The growing conditions from bud break through harvest paved the way for virtually pristine fruit with minimal signs of disease and no fear of pest or bird effects. Some sites did experience sunburnt grapes. *Courtesy of the Oregon Wine Board.*

THE VINEYARDS

Elton Vineyard: In 2006, Wine & Spirits listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. And in 2007, Elton Vineyard was named one of Oregon's top ten vineyards by Wine Press Northwest. Planted in 1983, the vineyard includes sixty acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory.

Tualatin Estate Vineyard: Established in 1973, Laurelwood soil covers most of the vineyard - formed over thousands of years on layers of wind-blown, glacial silt called loess.

High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

WINEMAKING NOTES

The stylistic vision of this wine is to create a refreshing and full Rosé of Pinot Noir. The 100% Estate Vineyard fruit was picked at peak ripeness and gently destemmed with approximately 60% of the berries remaining intact. Juice received 48 hours of contact with the skins before being pressed into neutral French oak barrels, then the juice was inoculated with a special strain of Rhone yeast, which promotes a rich mouthfeel. Fermentation lasted approximately 6 weeks until completely dry.

FOOD & SERVING SUGGESTIONS

Serve chilled. This rosé is a versatile wine to pair with food as it can stand up to complex cuisines yet is comfortable with simple salads. Enjoy with Salmon Sliders, Ahi Tuna, Grilled Chicken, and Fresh Summer Salads.



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