

## TASTING NOTES

Electric pink in color, this wine opens with vibrant aromatics of strawberry, watermelon, ruby red grapefruit and rose petal. The palate is round, juicy and displays fresh raspberry, kiwi and honeysuckle flavors while remaining bright and balanced with refreshing acidity. The finish carries tropical papaya and citrus notes well beyond the sip.

Peak drinkability 2019 - 2020.

## TECHNICAL DATA

**Grape Type:** Pinot Noir, Clone 114, 115, 667, 777, Pommard and Wädenswil

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic), Nekia, Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

**Harvest Date:** September 25 - 28, 2018

## Harvest Statistics

**Brix:** 22.3° - 22.9°

**Titrateable acidity:** 7.09 - 8.02 g/L

**pH:** 3.12 - 3.40

## Finished Wine Statistics

**Alcohol:** 14.0%

**Titrateable acidity:** 6.47 g/L

**pH:** 3.34

**Fermentation:** Whole Cluster Fermentation in stainless steel tanks

**Bottling Date:** January 2019



## VINTAGE FACTS 2018

While it was a warmer than average vintage, temperatures stayed in the low to mid 90s with few heat spikes, making for a balanced year with less widespread heat stress like in years' prior, especially 2017. Low rainfall during late September and into October allowed winemakers to easily manage harvest, picking grapes when they wanted to, instead of dodging rain or having to pull fruit early. When moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors. Ideal conditions like this occurred throughout Oregon in 2018.

Late bud break was due to a slightly wet and cooler April in 2018. Bloom in verasion caught up quickly and was close to average across the state. While there was low bird pressure, there were enormous amounts of yellow jackets, which points to a mild winter with temperatures not cold enough to keep the insect populations down.

Harvest was slow and steady in Oregon resulting in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average.

Bree Stock MW, Oregon Wine Board Education Manager said: "The 2018 vintage in the Willamette Valley and Oregon overall is looking to make some exceptional wines. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity."

*Courtesy of Oregon Wine Board.*

## WINEMAKING NOTES

Our Whole Cluster Rosé is hand harvested in the early morning and gently placed into a chilled tank. The soft gravity pressing created only by the weight of the clusters themselves, breaks open the berry skins and releases delicate free-run Pinot Noir juice.

Initially, the color of the juice is a pale pastel pink, but after 24 hours of skin contact, the beautiful rose-hued pink juice is pulled from the tank. The remaining whole clusters are left behind in the vessel to ferment and become our Whole Cluster Pinot Noir. That pink juice is fermented cold in stainless steel tanks using yeasts which preserve and accentuate the delicate aromas.

The wine is then split into three tanks and 1/3 of the wine is kept on its yeast lees to promote a soft mouthfeel. The remaining 2/3 is racked off its yeast lees to provide balance.

We bottle this Whole Cluster Rosé of Pinot Noir early in the year to preserve the fresh characteristics.

## FOOD &amp; SERVING SUGGESTIONS

Complex, spicy and herbal dishes that highlight fresh ingredients. Also enjoy with seafood like seared ahi tuna and shellfish, curry dishes, dishes with harissa sauce, chicken kabobs, sweet potato fries, antipasto platters and cheese plates.