

TASTING NOTES

Electric pink color, this wine opens with vibrant aromatics of tropical peaches, strawberries and cream and candied pineapple. The palate is juicy and displays fresh raspberry, kiwi and honeysuckle flavors while remaining bright and balanced with refreshing acidity. The finish carries lush watermelon flavors well beyond the sip.

Peak drinkability 2020 - 2022.

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 24 - 29, 2019

Harvest Statistics

Brix: 21.5° - 22°

Titrate acidity: 6.80- 9.64 g/L

pH: 3.20

Finished Wine Statistics

Alcohol: 13.0%

Titrate acidity: 7.02 g/L

pH: 3.24

Fermentation: Whole Cluster Fermentation in stainless steel tanks

Bottling Date: January and February 2020

Cases Bottled: 9,151



VINTAGE FACTS 2019

A relatively mild early winter in 2018 was followed by a cold and wet second half of winter in 2019 and then a wet, but warm spring. The growing season saw a few mild frosts during late April, but started off warmer than average, moderating through mid-vintage with fewer than average heat spikes. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions. Degree-day totals for 2019 ended up similar to 2012 and 2018, marked by the lowest heat accumulation experienced in September and October since 2007. Phenological timing and interval lengths were similar to observations in 2018 averaging April 16th for bud break, June 8th for bloom, August 14th for véraison, and September 27th for harvest. The cool vintage came largely from substantially lower maximum temperatures while minimum temperatures were near average to slightly above average.

Courtesy of Gregory V. Jones, Linfield College Evenstad Center for Wine Education.

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 & SERVING SUGGESTIONS

Complex, spicy and herbal dishes that highlight fresh spring and summer ingredients. Also enjoy with seafood like seared ahi tuna, shellfish and ceviche, curry dishes and other pairings with harissa sauce, sweet potato fries and antipasto platters.

