

# 2019 ROSÉ OF PINOT NOIR *Whole Cluster*



## 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.

## HISTORY OF WHOLE CLUSTER ROSÉ OF PINOT NOIR

Years ago, Founder and CEO Jim Bernau began experimenting with Pinot Noir by gently dropping hand-picked whole clusters in a chilled stainless fermenter, pushing all the oxygen out with CO<sub>2</sub> and sealing the vessel tight. What happened next was magical — the berries started to swell and turn pink. When they burst, they released the most aromatic, fermenting Pinot Noir.

In 2015, the first Whole Cluster® Rosé of Pinot Noir was created by fermenting the first free-run juice that burst from uncrushed Pinot Noir clusters. This whole cluster process achieves great color, aroma and flavor in rosé and strengthens our Whole Cluster® Pinot Noir quality.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 114, 115, 667, 777, Pommard and Wädenswil

**Appellation:** Willamette Valley

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

**Harvest Date:** September 24 – 29, 2019

### Harvest Statistics

- **Brix:** 21.5° – 22.0°
- **Titrateable Acidity:** 6.80 – 9.64 g/L
- **pH:** 3.20

### Finished Wine Statistics

- **Alcohol:** 13.0%
- **Titrateable Acidity:** 7.02 g/L
- **pH:** 3.24
- **Sulfate Level:** low

**Fermentation:** Saignee (juice pulled out of Whole Cluster Fermentation in stainless steel tanks)

**Bottling Date:** January & February 2020

## 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

## FOOD PAIRINGS

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.

