

TASTING NOTES

Electric pink in color with aromas of juicy strawberry, watermelon and ruby red grapefruit accented by floral honeysuckle. Dry with a medium-body, round mouthfeel and vibrant palate of nectarine, red cherry, tangerine and vanilla creme. The bright acidity creates a lively and clean finish.

Peak drinkability 2018 - 2020.

TECHNICAL DATA

Grape Type: Pinot Noir, Clone 667 and Pommard

Appellation: Willamette Valley

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

Harvest Date: Sept 27 - Oct 10, 2017

Harvest Statistics

Brix: 21.4° - 22.2°

Titrateable acidity: 6.89 g/L

pH: 3.36

Finished Wine Statistics

Alcohol: 13.9%

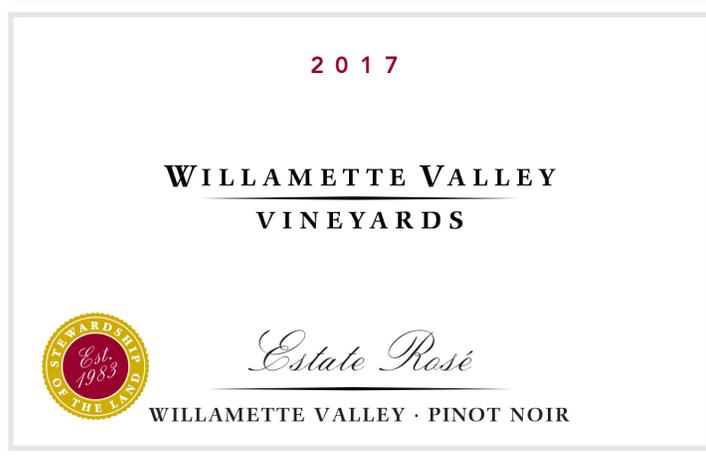
Titrateable acidity: 5.61 g/L

pH: 3.56

Fermentation: Stainless steel tanks

Bottling Date: February 13, 2018

Cases Bottled: 1,531 cases & 96 magnums



VINTAGE FACTS 2017

After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. However, a cool down in early June slowed flowering through the second and third week of the month then was followed by a few days of record high temperatures. Growers statewide noted that flowering was very complete and produced a very good fruit set. Many also indicated that the warm conditions in 2016 set the stage for increased fruitfulness, producing more clusters per vine and larger clusters.

July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. The result was that August 2017 was the warmest August on record in the state and the majority of the western US. Growers noted that the heat stress did not produce much sunburn but may have delayed ripening in some varieties. There was no impact of smoke from forest fires on Willamette Valley producers, unlike Southern Oregon and the Columbia Gorge AVAs, except that the possible disadvantages of the hazy weather during early stages of ripening reduced sunlight intensity and could have caused reduced photosynthesis.

A warm early September accelerated fruit development, but was slowed by a cool down mid-month. Feeling that the harvest was going to be fast and furious, growers breathed a sigh of relief with the cooler conditions and proceeded to have a slow and steady harvest. From grower reports, 2017 ended with near average to slightly higher than average sugar and acid levels with many touting beautiful flavors and well-balanced fruit.

Courtesy of the Oregon Wine Board.

THE VINEYARDS

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.

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

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 a stainless steel tank, 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, chicken curry, bruschetta and fresh summer salads.

