

TASTING NOTES

This wine opens with vibrant aromatics of ruby red grapefruit, orange blossom, strawberry and watermelon. The palate is juicy and displays fresh raspberry, kiwi and floral honeysuckle flavors while remaining bright and balanced with refreshing acidity. The finish carries tropical papaya and guava essences well beyond the sip.

Peak drinkability 2018 - 2020.

TECHNICAL DATA

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

Appellation: Willamette Valley

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

Harvest Date: Sept 29 - Oct 2, 2017

Harvest Statistics

Brix: 20.4° - 22.0°
Titrateable acidity: 7.09 - 8.02 g/L
pH: 3.12 - 3.22

Finished Wine Statistics

Alcohol: 13.5%
Titrateable acidity: 6.74 g/L
pH: 3.30

Fermentation: Whole Cluster Fermentation in stainless steel tanks

Bottling Date: March 15 - 20, 2018

Cases Bottled: 3,936



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.

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 fish and chips, curried chicken salad and other pairings with harissa sauce, sweet potato fries, antipasto platters and cheese plates.

