

## TASTING NOTES

Electric pink in color with aromas of peach, papaya and citrus accented by a touch of fresh mixed florals. Dry and medium-bodied with a juicy mouthfeel and vibrant palate of ripe strawberry, melon and tart cherry. The bright acidity creates a lively and refreshing finish.



## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 667, 777, Wadenswil & Pommard

**Appellation:** Willamette Valley

**Vineyards:** Elton Vineyard & Tualatin Estate Vineyard

**Soil Type:** A variety of Willamette Valley soils including Jory (iron rich volcanic) and Laurelwood (windblown, glacial loess), Missoula Flood sediment and Pisolites

**Harvest Date:** September 13 - 23, 2016

**Harvest Statistics**

**Brix:** 22.7° - 24.8°

**Titrateable acidity:** 7.88 g/L

**pH:** 3.42

**Finished Wine Statistics**

**Alcohol:** 13.5%

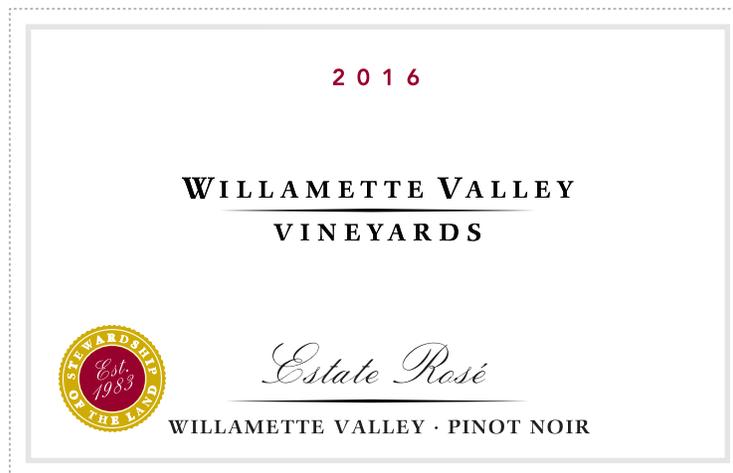
**Titrateable acidity:** 6.6 g/L

**pH:** 3.47

**Barrel Regime:** Not aged in barrels  
Fermented in Stainless steel tanks

**Bottling Date:** March 2017

**Cases Bottled:** 1,509 cases and  
96 magnums



## VINTAGE FACTS 2016

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014. *Courtesy of the Oregon Wine Board.*

## THE VINEYARDS

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

**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.

## 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 neutral French oak barrels, 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 &amp; 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. Great as a pairing for appetizers like bruschetta, cheese plates, and charcuterie or with entrees like ahi tuna, chicken curry, and salmon with dill pesto sauce.



[www.WillametteValleyVineyards.com](http://www.WillametteValleyVineyards.com)

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