



2018 PINOT NOIR ROSÉ

VINTAGE NOTES

2018 WAS THE FOURTH WARMEST YEAR ON RECORD FOR THE PLANET AND THE 8TH WARMEST YEAR IN OREGON HISTORY. WE HAD DRY YEAR OVERALL FOR THE WESTERN U.S. RAIN-WISE, WITH AN UNUSUALLY DRY MAY & JUNE PROVIDING BEAUTIFUL WEATHER FOR FLOWERING AND A SOLID FRUIT SET. WHILE 2018 WAS A WARMER THAN AVERAGE VINTAGE, TEMPERATURES STAYED IN THE LOW TO MID 90S WITH MINIMAL HEAT SPIKES, MAKING FOR A BALANCED YEAR WITH LESS WIDESPREAD HEAT STRESS THAN WE'D SEEN IN PREVIOUS VINTAGES. WITH MODERATELY WARM DAYS OCCUR ALONG WITH COOL NIGHTS, VINES CAN REST IN THE EVENING AND CONCENTRATE EFFORTS ON DEVELOPING MORE FRUIT COMPLEXITY AND FLAVORS. LOW RAINFALL DURING LATE SEPTEMBER AND INTO OCTOBER ALLOWED US TO EASILY MANAGE HARVEST, PICKING GRAPES AT THE *PERFECT* MOMENT INSTEAD OF DODGING RAIN OR HAVING TO PULL FRUIT EARLY. HARVEST WAS SLOW AND STEADY, RESULTING IN TRULY DIALED IN FRUIT COMPOSITION WITH SUGAR LEVELS, ACIDITY, AND PH NICELY BALANCED.

PRODUCTION NOTES

IN 2018, WE FOUND OURSELVES WITH THE PERFECT OPPORTUNITY TO MAKE A STILL ROSÉ. THE CULMINATION OF THE RIPENING CURVE ALLOWED FOR BEAUTIFUL RIPE FRUIT FLAVORS AND A PERFECT LINE OF ACIDITY — FOR US, THE TWO MOST IMPORTANT ASPECTS OF A NICELY BALANCED ROSÉ. THAT SAID, THIS IS NOT YOUR USUAL PINK WINE. WE PICKED ABOUT HALF THE BLOCK OF OUR 667 CLONE PINOT NOIR, DESTEMMED AND MACERATED FOR JUST SHORT OF 24 HOURS, AND THEN PICKED THE REMAINDER OF THE BLOCK TO COMBINE AND LAYER INTO THE PRESS. AFTER PRESSING, WE DROPPED THE WINE DOWN TO BARREL AND JUST “LET IT BE”. THE BARREL FERMENT WAS LONG AND SLOW, CREATING TENSION AND COMPLEXITY WHILE RETAINING BEAUTIFUL AROMATICS AND FLAVOR. THIS EXTENDED TIME IN BARREL, ON ORIGINAL LEES ALLOWED FOR THE DEVELOPMENT OF DEPTH AND WEIGHT. HANDLED WITH THE SAME CARE AS OUR TRADITIONAL PINOT NOIR, THIS WINE WILL CHALLENGE YOUR EXPECTATIONS OF ROSÉ.

PRODUCTION: 171 CASES PRODUCED

ALCOHOL: 13.2%

PH: 3.41

TA: 5.7 G/L