



# Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate for growing Pinot grapes because we are located in the rain-shadow of the Coastal Foothills, visited by frequent winds that form from the Van Duzer corridor, and planted on western facing sloped hillsides. All of these come together to result in unique wines of quality and distinction, grown 100% from our Estate.

#### Vintage

The 2016 growing season started early in spring and didn't slow down, bringing us our earliest start date of harvest on record. The summer was long and dry, which gave us intense beautiful fruit in the vineyard with more texture and intensity than usual, if you enjoy rich, full, fruit forward wines, seek out those made in the Willamette Valley during 2016.

#### Winemaking

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, de-stemmed and pressed soon after. Juice was settled overnight, and then racked and inoculated. Slow, cool co-fermentation of Pinot Noir (80%) and Pinot Blanc (20%) encourages a full bouquet to accompany rich texture. The finished wine was kept cold during aging to prevent malo-lactic conversion, which helps to retain a brightness in what is a still surprisingly rich rosé.

#### **Tasting Notes**

This Rosé will not disappoint those looking for a wine with flirty energy yet structured to pair with an array of cuisines. The vibrant ruby red color illustrates the intensity of flavor before you even put your nose in the glass. Once your senses discover this wine you will be hooked; rich cranberry and violet aromatics dance with flavors of red delicious apple, pomegranate, bing cherry along with tropical pineapple and passion fruit. Too good to pass up!

# AVA

**McMinnville** 

### **Vineyard Composition**

100% Estate Grown

### Harvest

Picked: September 17/18, 2016 Brix: 23.2 pH: 3.46 TA: 7.65 g/L

#### Fermentation

Fermented in Stainless Steel Duration: 20 days

# Aging

4 months in Stainless Steel

# Bottling

February 6, 2017 Alcohol: 13.6% pH: 3.48 TA: 6.75g/L **R.S.**: 0.4%