



REALLY GOOD WINE MADE IN OREGON

Sourced from premier Willamette Valley vineyards and aged in 100% stainless steel, this Rosé is a balance of bright fruit and juicy acidity.

Our 2020 Rosé is food-friendly and eminently quaffable, replete with mouthwatering acidity and light, refreshing body. Fruit driven aromas of strawberry, watermelon, and pineapple mingle with hints of rose petal and bubble gum. On the palate, a tarter fruit expression of gooseberry, rhubarb, and peach skin balances with notes of minerality that transitions to a medium-long, acid-driven finish. Enjoy this Willamette Valley Rosé of Pinot Noir with everything from french fries and grilled shrimp to strawberry shortcake.

Cool, wet conditions in the first half of June during bloom reduced 2020 vineyard yields, which resulted in fewer and smaller berries per cluster. Smaller berries increased the concentration in red wines through a higher skin to juice ratio while the looser clusters allowed for better airflow and decreased the potential for botrytis. Wildfires in mid-September slowed photosynthesis and thus sugar production for about 10 days. The tail end of September and beginning of October were warm and dry, allowing for optimal ripening. 2020 will be exceptional for producing historic wines, particularly red wines with amazing concentration.

2020 ROSÉ OF PINOT NOIR

Video Tasting Notes [SCAN TO VIEW]



VARIETAL COMPOSITIONS	Pinot Noir	RELEASE DATE	July 2021
APPELLATION	Willamette Valley	PH TA RS	3.44 5.60 g/L .2%
ALCOHOL	13.5%	BOTTLE SIZE	750 mL
CONTENT		KEG SIZE	20 L
CELLAR	6 Months in Stainless Steal	PAIRS WELL	Grilled Shrimp, French Fries
TREATMENT		WITH	& Strawberry Shortcake