

## TASTING NOTES

This wine is exquisitely aromatic with notes of nectarine, jasmine and ruby red grapefruit. The palate is juicy and displays fresh peach, kiwi and floral honeysuckle flavors while remaining bright and balanced by mouthwatering acidity. The finish carries tropical papaya and guava essences well beyond the sip.

Peak drinkability 2017-2018.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Appellation:** Willamette Valley

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

**Clones:** 114, 115, 667, 777, Pommard and Wadenswil

**Harvest Date:** Sept. 17 - 29, 2016

### Harvest Statistics

**Brix:** 23.1° - 24°

**Titrateable acidity:** 5.57 - 6.70 g/L

**pH:** 3.33

### Finished Wine Statistics

**Alcohol:** 13.4%

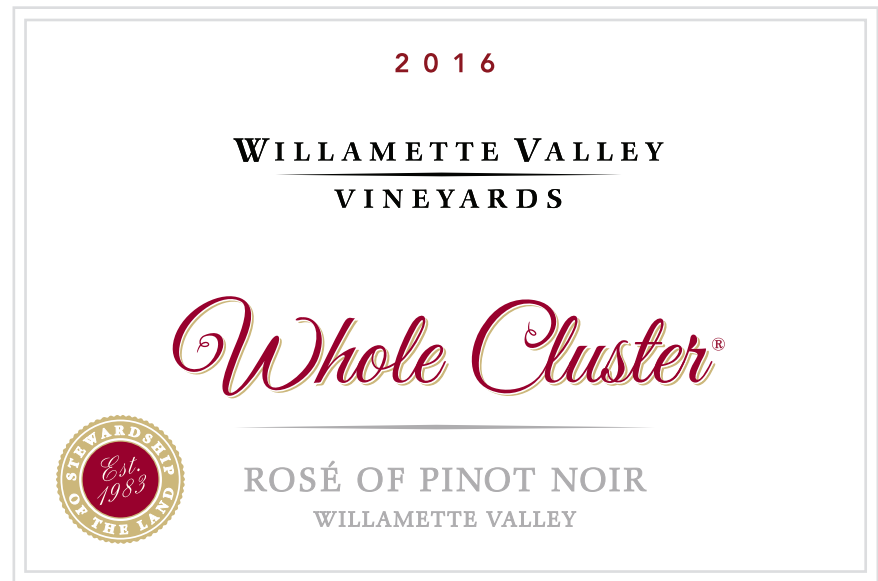
**Titrateable acidity:** 6.31 g/L

**pH:** 3.55

**Fermentation:** Stainless Steel

**Bottling Date:** February 2017

**Cases Bottled:** 7,000



## VINTAGE FACT 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.*

## 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 hue 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 3 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

Think picnic and dishes with fresh spring and summer ingredients. Also enjoy with Nicoise Salad, Antipasto Platters, Lime and Coconut Grilled Shrimp, and Cheese Plates.

2016 ROSÉ OF PINOT NOIR  
*Whole Cluster*

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