

ROSE PINOT NOIR Willamette Valley 2009

"This delicious wine offers aromas of fresh strawberries and citrus blossom. The aromas follow through on a zesty, well textured palate that offers great intensity and persistence. Though a perfect summer beverage on its own, this Rosé will pair with all manner of that season's meals, from bouillabaisse and grilled shrimp, to goat cheese, ham and poultry entrees."

Dave Paige, Winemaker

WINE BACKGROUND

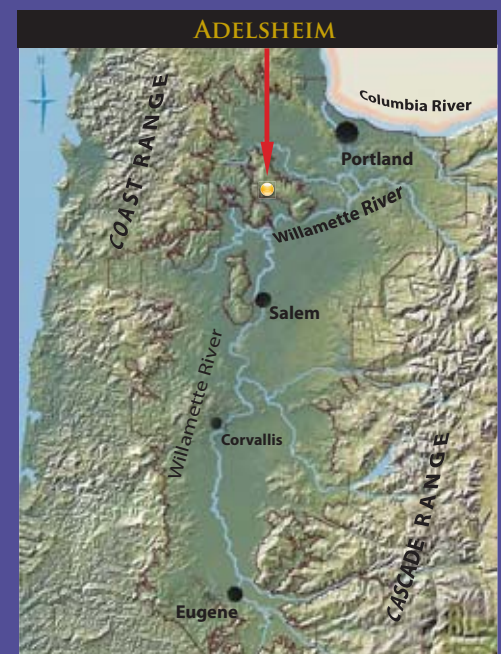
- Our co-owners Lynn and Jack Loacker broached the subject of producing a dry rosé from Pinot noir back in the spring of 2005.
- We welcomed the intellectual challenge of creating a wine that was neither white (crisp, clean and refreshing) nor red (round, full and savory).
- We wanted a wine that had elements of both but was its own wine, and was recognizably "Oregon."

GROWING SEASON

- The 2009 growing season began with three months of above average temperatures coupled with lower than average rainfall.
- Bud break occurred around April 20th, giving the 2009 season a one week head start compared to 2008. Rainfall increased throughout the pre-bloom period, and temperatures remained higher, resulting in gorgeous bloom conditions and bountiful fruit set.
- Temperatures spiked into the triple digits in July, but cooled to normal levels for August as we eased into veraison.
- Sugar accumulation was accelerated at lower elevations leading to a mid-September pick, which we had not seen since the 2006 Harvest. Lack of rain around our picking schedule meant grapes could hang until they reached optimal ripeness.
- All of our Estate fruit was in the winery by the second week of October.

WINEMAKING

- The fruit for this wine came from three vineyards in the Chehalem Mountains AVA of the northern Willamette Valley.
- Two different winemaking techniques were used to make this Rosé. The first was a *saignée*, in which a portion of juice was bled off from a Pinot noir fermenter immediately after being filled with grapes. The second technique involved filling our press with whole cluster Pinot noir grapes and pressing them immediately.
- Both techniques involve a mild amount of skin contact and result in lightly-colored Pinot noir juice that is subsequently fermented to make our Rosé.
- A slow, cool fermentation in our temperature-controlled stainless steel tanks helps to retain the primary fruit esters. For enhanced textural richness, 12% of the wine was fermented in older, neutral French oak barrels.
- The wine was bottled on January 22, 2010.



Composition: 100% Pinot noir
Alcohol: 13.7% by vol
pH: 3.27
RS: dry (0.2%)
Production: 576 cases (750 ml)

