



2021 OREGON ROSÉ

Our 2021 Rosé is made from both Grenache and Pinot Noir grapes and was crafted using the saignée method, a French term meaning 'to bleed'. We drained fresh juice from both lots within hours of the fruit arriving to the winery. This juice was fermented in a stainless steel barrel and aged for six months prior to bottling. Intended to be enjoyed in its youth, this wine is the first expression of the vintage with its refreshing fruit, vibrant purity and supple texture.

Vineyards: Garnier and Poco

AVA: Oregon (*Columbia Gorge and Eola-Amity Hills*)

Soil: Shallow sandy loam with basalt

Harvest: September 24th, and 29th, 2021

Fermentation: Stainless steel barrel

Finish Chemistry: 13.8% alc, 5.9 g/L TA, and 3.35 pH

TASTING NOTES:

The 2021 Rosé gets fun done. Like a middle sister (*mine*) exuberant, packing a pithy wit and always ready for laugh out loud adventuring. This wine opens with notes of watermelon jolly rancher, raspberry lipsmacker, pomegranate, lilac and as Michael says 'various cherry'. There's a hint of POG on the palate that passionfruit, orange and guava favorite of the Big Island and succulent generosity giving body and form. A satisfying acidity holds the wine in focus, highlighting purity, freshness and mouthwatering deliciousness.