



2022 OREGON ROSÉ

Our 2022 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 Vineyards

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

Soil: Shallow sandy loam with basalt

Harvest: October 20th, 2022

Fermentation: Stainless steel barrel

Finish Chemistry: 14.2%, 5.6g/L TA, 3.40 pH

TASTING NOTES:

Hello and welcome to the party. I'm your host watermelon jolly rancher. My favorite things are color – call me flamboyant coral, tropical flavors like passionfruit, orange and guava and expressing my inner wallflower. It's okay to be loud and proud. It's okay to just be delicious.