



2023 OREGON ROSÉ

Our 2023 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.

Vineyard: Garnier & Temperance Hill

AVA: Oregon (Columbia Gorge & Eola-Amity Hills)

Harvest: October 6th, 2023

Fermentation: stainless steel barrel

Finish Chemistry: 13.7%, 5.5g/L TA, 3.30 pH

TASTING NOTES:

May strawberry, June cherry, ebullient Queen Anne and Chelan. Huckleberry, red currant and lime falling in line this time. Tangy, supple, fleshy and fun with something around the edges that holds the attention and puts this picture in relief. Pair with Supertramp.

Emerging season

Trees exploding in blossoms

Take the long way home