



CHEHALEM

2018 ROSÉ OF PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon



WINEMAKERS' NOTES

Our 2018 Rosé is a beautiful salmon color with the vibrancy of pink cotton candy. Aromatically, it moves lightly between aspects of grapefruit, strawberries, and rose petals with a hint of fresh basil. The palate continues to build energy with a juicy, mouthwatering acid from beginning to end. Its soft texture fills out the mid-palate and evolves into a sweet fruit finish, that begs for another sip.

VINTAGE NOTES

The 2018 vintage was magic. Following the trend of the past several vintages, summer was warm, but nighttime temperatures remained cool, helping the fruit to hold its natural acidity. As harvest approached, temperatures cooled ever so slightly creating perfect fruit ripening conditions. With no big rainstorms on the horizon, we never had an urgency to pick. Once we started picking fruit, the vintage was slow and consistent with perfect flavors and lab numbers. The 2018 vintage will produce fantastic wines.

TECHNICAL NOTES

COMPOSITION

69% Corral Creek Vineyard | 19% Olenik Vineyard | 12% Omero Vineyard

HARVEST

Harvested 9/5-10/5/18, 20.2-22.8 Brix, 5.2-7.3 titratable acidity and 3.17-3.47 pH from 2.05-5.87 tons per acre cropland

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks and neutral barrels | Aged 3-4 months in tank and barrel

BOTTLING

Cold stabilized, crossflowed and sterile filtered | bottled 1/30/2019 | 13% alcohol, 6.7g/L titratable acidity, 3.16pH | 3.5g/L residual sugar

RELEASE

1,990 cases | SRP \$25 | February 2019



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