



# CHEHALEM

## 2018 ROSÉ OF PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon



### WINEMAKERS' NOTES

Sourced exclusively from our Corral Creek Vineyard, our 2019 Rosé of Pinot Noir was intentionally grown using the internationally renowned Scott Henry trellising system – named after the Oregon wine pioneer from Southern Oregon. The nose is clean and bright, with notes of strawberry, rose petal, and grapefruit. The palate is fresh and long, with a compelling tension created by aging the wine in a concrete tank and a small amount of oak. There is a hint of viscosity that provides a nice roundness on the palate with a juicy finish.

### VINTAGE NOTES

The growing season from bud break through harvest all fell within days of the 2013 vintage. Cool, wet weather arrived in early September, but by late September and October, conditions returned to sunny days and brisk nights. The resulting wines are lower in alcohol, with delicate flavors and beautiful nuances. The 2019 vintage will be one we remember thanks to the tremendous character and charisma in the wines.

### TECHNICAL NOTES

#### COMPOSITION

100% Estate Grown | Corral Creek Vineyard

#### HARVEST

Harvested 9/12-14/19

#### FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks and neutral barrels | aged 3-4 months in tank, barrel, and concrete

#### BOTTLING

Bottled 2/5/2020 | 6.71 g/L tartaric acid | 3.14pH | 12% alcohol | 2.41 g/L residual sugar

#### RELEASE

1,358 cases | SRP \$25 | February 2020



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