

THE 2019 VINTAGE

2019 presented a significant departure from the previous five vintages, which were all dry and quite warm. By contrast, 2019 started with cool moist weather in the Spring that persisted into early summer. Even after it warmed up somewhat in mid-summer, we had unusually high levels of humidity, conditions we cannot recall ever seeing in the Willamette Valley before, and this continued into a cool damp Fall. Maturation was delayed and disease pressure (mildew, botrytis), amplified by the humid conditions, challenged growers every step of the way.

This was a vintage that required growers and vintners to be at the top of their game to be successful. Compromised fruit had to be removed from the vines before harvest, and damaged clusters that found their way to the sorting line had to be culled rigorously.

In spite of these challenges, 2019 had a happy ending. The crop was small, with small berries and lots of intensity. The cool season also allowed us to outperform on “hangtime” (the time from bloom to harvest). Instead of the normal 100 days, we were able to leave the fruit on the vines for 110 to 120 days without excess sugar accumulation, giving us enhanced intensity and complexity in balanced wines with moderate alcohols.



2019 PINOT NOIR ROSÉ
ESTATE GROWN

Certified Sustainably Grown and Produced

Harvest date: October 7, 2019

Grapes at harvest: Brix 20.5, pH 3.02, TA 8.2 gr/liter

Finished wine: Alcohol 12.0 %, pH 3.07, TA 8.0 gr/liter

Barrel aged 3 months in French oak, no new barrels

Residual sugar: 4 gr/liter

Bottled unfiltered February 2020

160 Cases produced

VINIFICATION: The fruit was whole cluster pressed and settled 72 hours prior to racking into its stainless steel fermentation tank. Fermentation was cool, never exceeding 58 degrees F and lasted for one month. The new wine was then racked to 6 neutral barrels and one stainless steel barrel for 3 months with partial malolactic fermentation.

TASTING NOTES: This Rosé comes from our oldest Pinot noir planting at Bethel Heights, own-rooted Wädenswil vines planted in 1977. Picked early, whole cluster pressed to avoid extraction of tannin, fermented cool in stainless steel with no malolactic fermentation, and voilà – a bright, refreshing wine that captures the essence of summer, with all the aromatic complexity of Pinot noir but with the lighter body of an elegant aromatic white wine.