

ROSÉ FOR PINOT LOVERS

This dry Pinot Noir Rosé captures the essence of summer. Estate grown Pinot noir was whole-cluster pressed and fermented in neutral French oak barrels.

When a rosé wine is made from early maturity fruit, as this one was, the result is a bright, refreshing wine, with the all of the aromatic complexity of Pinot noir, but with the lighter body of an elegant, aromatic white wine.

THE 2016 VINTAGE

From start to finish 2016 was the earliest vintage we have ever seen in the Willamette Valley. At Bethel Heights we were almost a month ahead of “normal” at every turning point in the growing season.

Warm winter weather for the second consecutive year, followed by a wet March, brought on bud break in the first week of April, followed by the earliest bloom we have ever seen in late May/early June. Bloom occurred during a stretch of unusually high temperatures, causing fruit set to be irregular and in many cases smaller than usual.

The growing season was warm and wetter than usual, leading to veraison in our young vines in early August (again the earliest we have seen) with the rest of the vineyard quickly following suit due to hot August temperatures. Harvest started on August 27, the first time ever that we harvested fruit in August. Our last fruit was harvested on September 24, the first time we ever finished harvest before the end of September.

The wines of 2016 are not the uniformly opulent offerings one would expect from a year defined by its precociousness. Ripeness came early, but not at the expense of purity and elegance.



2016 PINOT NOIR ROSÉ

ESTATE GROWN

Certified Sustainably Grown and Produced

Harvest date: August 31, 2016

Grapes at harvest: Brix 22.5, pH 3.26, TA 6.6 gr/liter

Finished wine: Alcohol 12.9 %, pH 3.4, TA 5.5 gr/liter

No residual sugar

Bottled February 21, 2017

112 Cases produced

VINIFICATION: The fruit was whole cluster pressed at low pressure for 4 hours, then transferred to a settling tank for 72 hours to clarify. The juice was then racked to neutral barrels and fermented for 30 days, never exceeding 62 degrees F. The new wine was then aged on lees for an additional 3 months, undergoing partial malolactic fermentation to temper acidity before being racked to tank one month prior to bottling.

TASTING NOTES: Aromas of watermelon, new strawberry, and yeast with hints of almond and lemon. The palate is crisp and energetic, with red fruits and wet rock lingering through a long, elegant finish.