

THE 2012 VINTAGE

In the Pacific Northwest, 2012 provided us with a welcome contrast to 2010 and 2011, when we were firmly in the grip of the unusually cool climatic conditions of an extended La Niña. Although 2012 began slowly, with a late budbreak and a cool Spring, by late June the momentum shifted. The rest of the season gave us endless sunny days with warm temperatures and perfect ripening conditions. Harvest began almost three weeks earlier than in 2011, with fruit at optimum ripeness.

SOMETHING COMPLETELY DIFFERENT

The vintage, circumstance, and a general love of crisp pink wine for summertime, moved us to make this unusual blend in 2012. The Gewürztraminer came from Oak Ridge Vineyard, a certified organic, non-irrigated vineyard planted in 1984, in the Columbia Gorge appellation of Washington. The Pinot noir came from Bethel Heights Vineyard, much too *noir* in 2012 to make a Rosé all by itself. We played with various blends and came up with this delicious confection: dry, crisp, and beautiful to behold.

BEN SUGGESTS: Pack up this wine in a basket with a bit of rabbit terrine, escarole salad (or some other bitter salad green, arugula maybe), and some goat cheese. Voilà, you have a French picnic!

BETHEL HEIGHTS VINEYARD

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2012 ROSÉ

WASHINGTON • OREGON

75% Gewürztraminer, 25% Pinot Noir

75% Washington, 25% Oregon

Harvest date: October 5, 2012

Grapes at harvest:

Brix 23.0, pH 3.26, TA 7.5 gr/Liter

Finished wine:

Alcohol 14.05%, pH 3.26, TA 7.1 gr/Liter

Fining: none. Residual sugar: none

65 cases, bottled May 2013

Suggested retail \$22

VINIFICATION

The fruit was whole cluster pressed and cold settled for 72 hours. The juice was then racked to neutral barrels where it fermented cool and slow for a month. The new wine was then racked to tank in February and kept cool to inhibit malolactic fermentation until bottling in May.

TASTING NOTES

Delicate aromas of new strawberry, banana, vanilla and orange zest predominate, with hints of white pepper and green tea. On the palate flavors of Rainier cherries and white peach overlay a juicy core of acidity. *Ben Casteel*