

## THE 2020 VINTAGE

The 2020 vintage was a roller-coaster ride from the very beginning. Wide swings between early season heat then cool, wet conditions leading up to and during bloom resulted in a poor fruit set with small berries and small clusters. Overall, the crop was down about 50%, promising small volumes of highly concentrated wines with superior depth and balanced acidity. Then came the Labor Day wildfires bringing smoke throughout the Valley, but the impact of smoke on grapes varied significantly from site to site depending on proximity to the fires and local topographical features. In spite of everything, small amounts of beautiful wines could be made in 2020.

**WINEMAKER NOTES:** Rosé is always a joy to make because the maturation is relatively short compared to Pinot Noir or Chardonnay, so it always feels like there is a sense of urgency, something usually experienced only at harvest. We make our rosé to be delicate and nimble, a light bodied wine to help us transition from the cold and grey of winter to brighter days ahead.



2020 PINOT NOIR ROSÉ  
EOLA-AMITY HILLS

*Certified Sustainably Grown and Produced*

Fruit source: neighbor vineyards in the Eola-Amity Hills

Harvest date: September 17, 2020

Grapes at harvest: Brix 20.5, pH 3.47, TA 5.8 gr/liter

Finished wine: Alcohol 12.6 %, pH 3.5, TA 5.7 gr/liter

Barrel aged 3 months in French oak, neutral barrels

No residual sugar

Bottled unfiltered February 23, 2021

189 Cases produced

**VINIFICATION:** The grapes were pressed very gently for an hour in our bladder press with no rolling and the juice was transferred to a tank to settle for 72 hours. After clarification, the juice was racked to a cooling jacketed stainless steel tank and fermented cool for one month. The new wine was then racked to neutral barrels for 3 months and left outside on our covered crush pad for the winter months to cold stabilize naturally. Malolactic fermentation was inhibited by the cold to maintain the acidity that was present.