



## WINE ANALYSIS

### APPELLATION

Oregon

### VARIETAL

63% Pinot Noir, 13% Merlot,  
6% Tempranillo, 18% White  
Blend

### HARVEST DATES

2019

### VINEYARD SOURCE

N/A

### PRODUCTION

280 Cases

### CELLAR TREATMENT

Saignee method, fermented  
in two different tanks with  
two different yeasts for  
complexity. Cool, slow  
ferment to retain freshness.

ALCOHOL: 13.0%

pH: 3.39

TA: 5.7 g/L

RS: 5.9 g/L or 0.59%

SRP: \$25

## 2019 Dry Rose'

### TASTING NOTES

Produced using the saignee method for complexity and bright color, aromas and flavors of mouth watering tart wild strawberries, juicy fresh cut watermelon, and crisp crab apple are underscored by rose petals and brioche. Juicy and refreshing with fruit forward notes followed by zippy acidity - rounding out the fruity nuances and finishing bright, fresh, and delightful.

### PAIRING SUGGESTIONS

- Manchego
- Drunken Goat
- Mahon
- San Joaquin Gold
- Carnitas Tacos
- Grilled White Fish
- Fresh Fruit Summer Salad
- Carolina BBQ Prawns

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### 2019 HARVEST OVERVIEW

A classic Oregon harvest, the 2019 growing season was compressed with more weather events and cooler temperatures than in recent years. An early spring allowed our fruit to ripen just in time for heavy rain in September and October. Harvested fruit was high quality and clean with great acid retention.

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