

NORTH VALLEY 2013 ROSÉ

NORTH VALLEY WINES. The Willamette Valley is Oregon's most recognized appellation for cool climate varietal wines, and it is in the Northern part of this region where the finest vineyards are found - an epicenter we refer to as the North Valley - which includes all of the defined sub-appellations (the Dundee Hills, Ribbon Ridge, Yamhill-Carlton, etc.). It is from within this region of rolling hillsides and diverse soils that veteran winegrowers James Cahill and Tony Soter, along with North Valley partners, Brian Sypher and Michelle Soter, source certified sustainable vineyards of real "Cru" quality for these personality-driven wines. Meticulous, hands-on attention to farming practices throughout the growing season from flowering through harvest, and minimal handling in the winery, assures a resulting level of quality normally associated exclusively with estate grown wines - in fact, we think of each vineyard site we work with as if it were a "satellite estate property", as a statement of our genuine commitment to making the best wines we can.

TASTING AND VINTAGE NOTES. Our 2013 North Valley Rosé was produced from perfectly ripe fruit harvested near the end of September. As is common for us, we co-fermented the grapes, lees were stirred through December, and then the wine was allowed to fall clear before being assembled in late January. The wine displays brilliant, vibrant, salmon-pink color. A highly aromatic nose showcases crushed fresh raspberries and watermelon, with high toned floral elements, and just a faint hint of wildflower honey. Sleek and silky on entry, it is delicate and lithe on the palate, while simultaneously offering a sense of richness. The wine displays a seamlessness throughout, with beautiful freshness that lasts through a crisp, dry finish. Altogether mouthwatering, it demands the glass be refilled once finished!

APPELLATION

Willamette Valley
Certified Sustainable Vineyards

VARIETALS

78% Pinot Noir
20% Chardonnay
2% Gewurztraminer

ELEVAGE

50% used French oak
50% stainless steel barrels
No malolactic fermentation
No residual sugar

PRODUCTION

1,050 cases

ALCOHOL

13.2%

90 pts, Stephen Tanzer's IWC

Bright orange-pink. Highly perfumed red berry, rose and orange zest aromas show very good clarity and a hint of white pepper. Offers intense raspberry and blood orange flavors and a touch of honeysuckle, along with a deeper anise nuance. Shows a palate-tingling spiciness on the finish, which is firmed by tangy mineral and bitter quinine notes. No excess fat here but no sense of austerity either.

