



VINTAGE: **2020**

Yamhill - Carlton

OREGON

ROSÉ OF PINOT NOIR

The 2020 growing season began with a mild dry winter, leading to a relatively cool spring. Bud break was at 50% by April 9th, which is one of the earliest on record. Cool and wet conditions during the month of June resulted in a very small crop and fruit set with small berries. The 2020 summer was very mild with few extreme heat events.

WINE DETAILS

APPELLATION:

Yamhill-Carlton

VINEYARDS:

79% Gran Moraine
21% Winery Estate

ALCOHOL:

12.5%

TA:

0.87 g/100ml

PH:

3.00

WINE PROFILE

AROMAS:

Pomelo, rose petal, wisteria, red Runt's candy, buddha's hand

FLAVORS:

Clover honey, marmalade, watermelon rind, strawberries, mint.

TEXTURE:

Bright citrus driven acidity supports a rich and round texture. This wine exhibits extreme smashability.

VINEYARDS

GRAN MORAINÉ VINEYARD

The Gran Moraine Vineyard was planted in 2005 to several different Dijon clones. Located five miles west of the town of Carlton, this site is one of the more westerly vineyards in the Yamhill-Carlton AVA. A variety of slopes, aspects, row direction, and plant material offer a wide diversity of blocks to choose from when blending.

WINERY ESTATE VINEYARD

Thirty-five acres of lush vineyard surround the Gran Moraine Winery. The estate property was planted in 2009 to a variety of Dijon and heritage clones. Gentle slopes facing south and southwest absorb the afternoon warmth, allowing fruit to ripen and mature slowly, resulting in full and ripe fruit flavors, supported by lush, elegant tannins.

WINEMAKING

This dry Rosé is purposely crafted from 100 percent whole cluster pressed Pinot Noir, hand-selected from our estate vineyards in Yamhill Carlton. Clone 828 was selected for its acidity, bright fruit characteristics and skins that extract very little color. The fruit was harvested at optimum ripeness and the berries were gently pressed, cold settled and fermented in flex tanks with selected yeast strains to enhance the unique aromatics and flavors.