

2018 Breezy Slope Vineyard Pinot Noir Rose



pH: 3.43

Titrateable Acidity: 6.9 g/L

Alcohol: 13.0%

Harvest Parameters: September 7, 2018 at 23.3 Brix, 3.42 pH, and 7.6 g/L of titrateable acidity.

Blend: 100% Pinot Noir Rose, Breezy Slope Vineyard, Dijon clone 115. All stainless steel fermentation and aging.

Cases produced: 118

Release Date: March 1st, 2019

Winemaker's Notes: With strawberry, apricot, and cherry exuding from the glass, this dry, aromatic rosé is perfect for a hot summer's day. Fermented in stainless steel and possessing bright, crisp acidity, this wine delivers Oregon strawberry, Rainier cherry, and watermelon flavors that satisfy your palate with a long finish of fruit and minerality. 100% Dijon clone 115. Drink now through 2021.

Winemaking: The goal for this wine was to make a crisp, stainless steel Pinot Noir Rosé to showcase the fruit grown in the Walla Walla Valley. With the great 2018 vintage, the grapes were ready to be picked by early September. Harvested on September 7th, the grapes were destemmed and crushed with the use of enzymes for settling and juice extraction and an ascorbic acid and SO₂ blend to control oxygen contact. Approximately 12 hours later, after we had the color we were looking for from skin contact, the juice was pressed off the skins. The wine was fermented with Rhône 4600 yeast in a stainless steel tank at 56 degrees for three weeks until it was dry. After fermentation was complete, SO₂ was added to stop ML from occurring, the wine was cold stabilized and bentonite was added to bind proteins. The wine was racked off the sediment and prepared for bottling. The wine was crossflow filtered and bottled on January 29th, 2019.

Awards: Double Gold - 2019 Wine Press NW Platinum Awards
Gold - 2019 Walla Walla Valley Wine Competition
Silver - 2019 Cascadia International Wine Competition
Silver - 2019 Seattle Wine Awards
Silver - WA State Wine Competition
90 pts - Washington Wine Blog (Owen Bargreen)