



Limited Addition Wines

2022 Grenache rosé



LIMITED ADDITION
Grenache • Whole Cluster Rosé
Willamette Valley • Eola-Amity Hills AVA

2019

AVA: Eola-Amity Hills	PRODUCTION: 220 cases
VARIETAL: Grenache Noir	ALCOHOL: 11.3% TA: 6.5 PH: 3.32
VINEYARD: Eola Springs	SOILS: Sedimentary
FARMING: Dry Grown/LIVE	ASPECT: West/350ft
Organic practices & no till	Tank fermented

Possibly the most ambitious grape variety that we are working with in the Willamette Valley. Depending on the vintage it can make anything from delicious rosé to a light or medium bodied red. Due to its large cluster morphology this variety supports sustainable economic rosé production for our region's farmers.

We do not manipulate and dwarf the clusters by trimming its wings and tips but prefer to understand just how swiftly the climate of wine in the Willamette Valley is evolving. We live to learn and expand our understanding of this place. In vintages where we predict full maturity, as we saw in 2021, we will dedicate a portion of this fruit to red wine production to explore the possibilities of Grenache in the Willamette Valley.

What we are truly excited about is expanding the rosé category. You will not find a pale dry early picked rosé in our stable of wines. As Grenache in the Willamette Valley ripens at the end of October we are making, to our knowledge, the only rosé picked at the end of the season with ripe varietal fruit characters and low alcohols with high acids. This rosé is pigmented and displays intense strawberry, red berry fruit flavors with white pepper aromatics indicative of the variety. This is what interests us, flavorful varietal and vintage representative rosé.