



**REALLY GOOD WINE  
MADE IN OREGON**

Bright fruit aromas of golden raspberry, candied cherry, and pink grapefruit flirt with subtle notes of hibiscus, white tea, and fresh sea air. A light bodied entry transitions into a mouthwatering midpalate with an overall soft, juicy texture. Refreshing flavors of strawberry lemonade and rhubarb provide a solid counterpoint to herbal components of rosehip and wild thyme. The medium-long, mouthwatering finish will make you want to enjoy this rosé all day with everything from crudités to cupcakes!

The 2018 Willamette Valley growing season began with bud break in mid-April, similar to 2017. Good conditions for bloom in mid-June provided a healthy fruit set. The summer was warm and dry, which created ideal growing conditions. September was a combination of warm and cool streaks with occasional rain that continued into October. The cooler conditions slowed ripening, ensuring grapes with excellent maturity and slightly higher than average acid levels.



**2018 ROSÉ OF PINOT NOIR**

<b>VARIETAL COMPOSITIONS</b>	Pinot Noir
<b>VINEYARD APPELLATION</b>	Sea Breeze Vineyard Willamette Valley
<b>ALCOHOL CONTENT</b>	13.4%
<b>CELLAR TREATMENT</b>	100% Stainless Steel

<b>RELEASE DATE</b>	April 2019
<b>PH</b>	3.24
<b>TA</b>	6.4 g/L
<b>RS</b>	0.03%
<b>BOTTLE SIZE</b>	750 mL
<b>KEG SIZE</b>	20 L
<b>PAIRS WELL WITH</b>	Crudités, dry salami, soy/ honey/mustard marinated salmon, cupcakes