



## OREGON

### 2019 Oregon Rosé of Pinot Noir

#### VINTAGE NOTES

- Though the timing of bud break was more consistent with long term averages, a rapid change to warmer conditions in May gave us indications we would be ahead of 2018.
- Instead, we experienced slightly cooler and dryer conditions which persisted until early September!
- Fortunately, October smiled on us turning out to be much dryer than normal. Fruit quality was exceptional.
- The wines retained acidity and at low to moderate alcohols. Excellent color, plush tannin and purity typify the reds and classic varietal character come forth in the whites.

#### WINEMAKING NOTES

- Erath's Pinot Noir Rosé is a dry rosé reflecting our time-honored commitment to produce finely balanced, approachable wines.
- Limited skin contact and gentle pressing are employed limiting excessive color and tannin extraction.
- Fermentation is conducted in stainless steel vessels under controlled conditions highlighting bright, fresh-fruit flavors and aromas.

#### TASTING NOTES

Not just pretty in pink, this dry rosé also has plenty of depth. Wafts of wild strawberries and cream, kiwi and tangerine command attention. Plush flavors include mango, passionfruit, and starfruit. A hint of tannin and a fresh burst of acidity allow for an approachable, yet complex experience.

TA: 0.56 gm/100mL

PH: 3.42

ALCOHOL: 13.0%

BLEND: Pinot Noir.

CASE PRODUCTION:

33900