



## OREGON

### 2020 Oregon Rosé of Pinot Noir

#### VINTAGE NOTES

- The growing season began with an uncomplicated April bud break. May and June were cooler and wetter than normal, causing a lower fruit set which reduced grape yields state-wide.
- July and August were classically warm and dry and combined with an early September heat spike, propelled us into an astonishingly early harvest.
- Shortly after harvest began, smoke from regional wildfires influenced the harvest, and cut it short.
- Fortuitously, fruit harvested to that point was of exceptionally high quality.

#### WINEMAKING NOTES

- Erath's Pinot Noir Rosé wine 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.

#### RECOMMENDED FOOD PAIRINGS

- Pair with grilled pork tenderloin, fresh salmon and duck rillettes.

#### TASTING NOTES

Fragrant wafts of guava, stone-fruit, citrus and heady carnation introduce this dry and delicately-hued rosé. A plush mouthful of luscious fruits--apricot nectar, melon, peaches with cream and golden raisin persists pleasingly as luminous acidity drenches the palate in a refreshing wave.

TA: 0.67 gm/100mL

PH: 3.46

ALCOHOL: 13.5%

CASE PRODUCTION:

10068